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COOKING PAPA

Ueyama Tochi

COOKING PAPA 1 : Table of Contents

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Bartley scanlations

COOK 1

AN EASY AND FILLING ITALIAN CASSEROLE

FUKUOKA
CITY CENTER
DING
DONG
DING
DONG
DID YOU BRING YOUR LUNCH AGAIN TODAY, BOSS?
WE'RE HEADED OUT FOR LUNCH!
SALES DIVISION 2
CLERK
YES.
KAZUMI ARAIWA (31)
KANAMARU CORPORATION
SALES MANAGER

OK.
WE'LL BE BACK!
I'M SO HUNGRY!
IT'S SO NICE THAT YOU ALWAYS BRING YOUR LUNCH
LET'S GO, YUME
FLIP
FLIP
FLIP
BANG!
SIGH
TAP
TAP
RUMMAGE
FORM

CLOMP
CLOMP
CREEEAK
MANAGEME
CLOMP
CLOMP
CLOMP
CLOMP
TETSUSHI HIGASHIYAMA
KANAMARU CORPORATION
MANAGING DIRECTOR
OH, DON'T GO OUT OF YOUR WAY.
DIRECTOR
SO YOU'RE HERE, ARAWA.
THAT'S RIGHT, THE FAMOUSLY DELICIOUS SHOROKU TEN-DON!
I DIDN'T HAVE ANY PLANS FOR LUNCH TODAY, SO I GOT A TEMPURA DONBURI DELIVERED FROM SHOROKU.

So...
Would you be up for a trade?
Yes, of course.
Bartley scanlations
Oh wow! Rice prepared with wild greens and home-made Satsuma-age!
Mmm..
Chew Chew
Heheheh.
Gulp Gulp

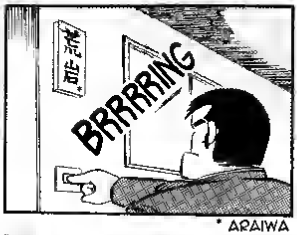
OH, THANKS.
IT'S THE BEST, EVERY TIME I HAVE IT.
THIS IS GREAT, ARAIWA!
AND WHEN YOU CUT THEM WITH CHOPSTICKS, THE CENTER IS SOFT AND RUNNY.
YOU ALWAYS HAVE THE WHOLE THING UNCUT.
THIS, THIS!!
I ESPECIALLY LIKE THE TAMAGO-YAKI THAT YOU ALWAYS HAVE IN YOUR BENTOS.
HA HA HA HA!
AH, YES.
MAKE SURE TO TREAT HER WELL!!!
PUNCH
YOU MUST BE SO HAPPY TO ALWAYS GET TO EAT SUCH DELICIOUS FOOD!
MY WIFE IS HORRIBLE AT COOKING
THERE AREN'T MANY WIVES WHO CAN MAKE FOOD THIS TASTY!

YELL
YELL
RING
A
LING
RUN
RUN
HAH
HAH
BEEP
BEEP
HONK
BOSS, MR. MURAKAMI FROM OOYAMA FOODS IS HERE TO SEE YOU.
OKAY.
JUMP
TANAKA! WHERE'S THE PROJECT PLAN?
I'M DOING IT NOW, SIR!
RIGHT, OKAY...
HURRY UP!
GLARE

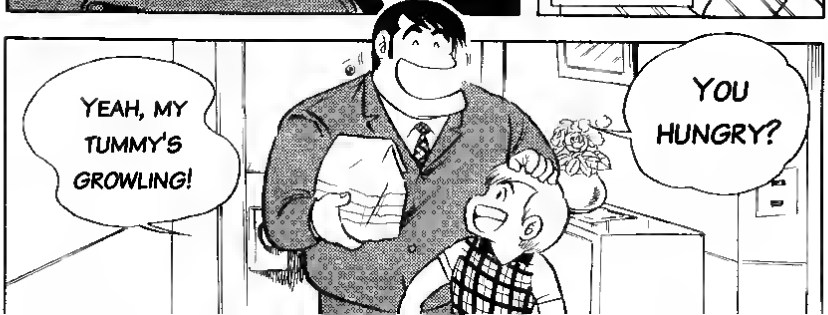
So, I hope to hear back from you soon.
Hello, this is the Business Department, 2nd division.
RING-A-LING
GRAB
Of course. We'll be there right away.
AHH, UM
Re-do it! Did you think this half-assed plan would work, Bartley?
TOSS
CRUNCH
CRUNCH
CRUMPLE
CRUMPLE
Good
Good
SLAM!
Sigh!
YES SIR!
Come on, Tanaka!

We did it! We got an order from Mitsuboshi Industries.
Really?!
We're back!
Click
Make sure to draw up an estimate before you leave today.
Yes sir!
STAND
Ding
Dong
I haven't finished the estimate yet! What do you want me to do?
Just leave it on my desk.
Wait, Boss!
Well, I'll be leaving now.

Bartley Scanlations



* ARAIWA



COOKING

EASY AND FILLING

Italian Casserole

1: Heat up a wide heavy lidded pot. Once it's hot turn off the heat and coat the inside with sesame oil.

Sesame Oil

2: Slice potatoes, onions, and peppers, and tear cabbage into roughly bite-size pieces.

Pizza Cheese,
Bacon,
Peppers,
Cabbage,
Potatoes,
Onions

3: Layer these items tightly in the pot in this order and cover.

DON'T PEEK!

4: Let it cook for 15 to 20 minutes on very low heat, and it's done! *If you like spicy foods, liberally apply pepper after the bacon layer. It goes great with a drink!

Let's Try!!

WELL DON'T WORRY, PAPA'S GOING TO COOK SOMETHING UP FOR YOU RIGHT AWAY.

YAY!

I'M GOING TO MAKE YOUR FAVORITE ITALIAN CASSEROLE TONIGHT!

CLAP

HUP!

YUM YUM!

Thanks to the liquid in the veggies it doesn't burn at all.

WOW!

IT'S ALL DONE!

BUBBLE

BUBBLE

The juices and fat from the bacon drip down and get absorbed by the vegetables below. Wrap it all up in cheese and there's nothing about it that isn't delicious!

Try adding shrimp or crab for a more extravagant variation—it's great for parties!

YEAH!

IS IT GOOD?

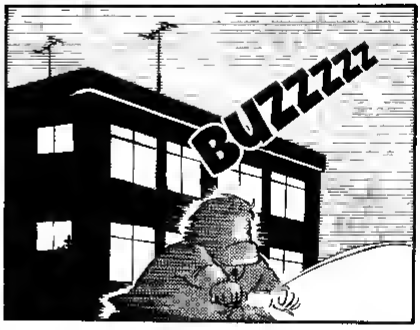
HAA

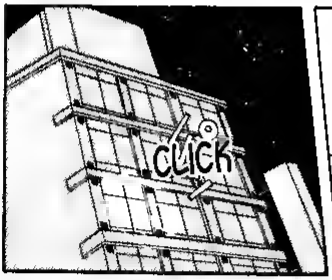
HOO

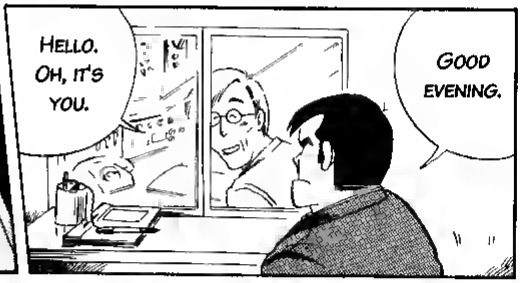
GASP!
SPLASH!!
59
60!!
WOW! YOU HELD YOUR BREATH FOR 60 WHOLE SECONDS!
54 55
56 57
58
SPLASH
ONE, TWO, THREE...
GASP GASP GASP GASP
ALRIGHT, NOW IT'S YOUR TURN!
OH!
CLOMP CLOMP CLOMP CLOMP
I'M HOME!
ACK! NO WAY!
WELL I'M GOING TO TAKE MY KING AND GO LIKE THIS...
JUMP JUMP

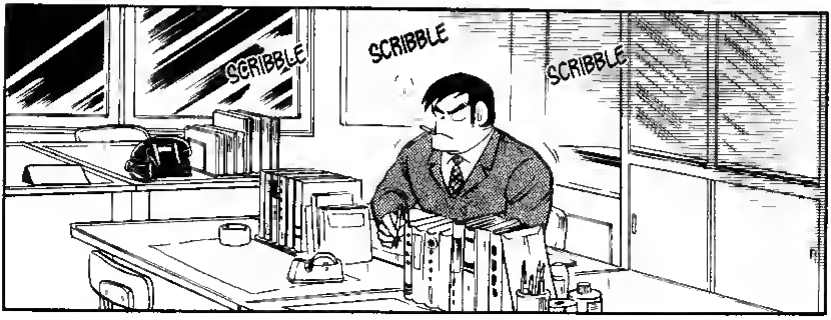
GOTTA...
I...
REALLY...
WELCOME BACK, MAMA!
RING RING!
BANG!
PEE!!!
W.C
YES, IT'S ME!
JUMP!
FLUSH!
BANG!
RIGHT. THANKS!
DINNER'S READY.
TWIRL TWIRL
WHAT, THE PHOTOS MADE IT ON TIME? GREAT, JUST BRING THEM TO ME FIRST THING IN THE MORNING.
NIJIKO ARAIWA
NICHIFUKU LOCAL CULTURE SECTION REPORTER

YUP! NITENITE!
NITENITE! SEE YOU LATER!
HEY! OH, IT'S ME. THEY SAID THE PHOTOS WOULD MAKE IT ON TIME, SO CAN YOU COME BY THE OFFICE FIRST THING TOMORROW MORNING?


BUZZZZZ


CLICK


HELLO. OH, IT'S YOU.
GOOD EVENING.


SCRIBBLE
SCRIBBLE
SCRIBBLE

I JUST FINISHED.
STILL WORKING?
THUMP
I'M HOME.
CLICK
Bartley scanlation
MHMM.
LUNCH TODAY WAS DELICIOUS AS ALWAYS!
SWING
I THOUGHT I'D MAKE UDON TOMORROW MORNING, SO I'M PREPARING THE DOUGH.
WHATCHA UP TO?

MHMM.
YOU REALLY LIKE COOKING, DON'T YOU?
SMILE
AND IT'S READY.
MHMM
MHMM
HEAD TO BED, THEN?
SOO... WHY DON'T WE...
Teehee
HEHE
MMM
SLIDE

COOK 2 ICE CREAM FOR RELIEVING OVERTIME EXHAUSTION

Bartley scanlations

These are announcements for our next exhibition. There are 1200 of them. I'm sorry, but could you get them all addressed by the end of today?
THUMP!
Okay guys, we'll all be doing overtime today, so finish your regular work as quickly as possible.
Yes, of course.
Kazumi Araiwa (31) Kanamaru Corp Sales Manager
*Kanamaru Corp
sneak sneak
If there's some reason you can't stay after let me know.
Yes sir!

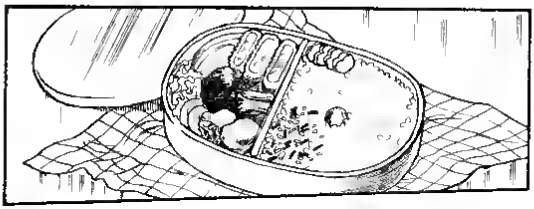
Oh, it's you, sweetie-cakes! Whatever are you calling me for?
Teehee
BRRRRING!
HELLO! NICHIFUWA NEWS CULTURE DEPARTMENT!
I'M MISSING A PAGE!
IDIOT! DO YOU THINK THAT PHOTO WILL WORK?!
TAKE THIS TO MANAGE-MENT RIGHT AWAY
YES SIR
HERE'S THE ILLUSTRATION YOU WANTED!
WELL, I DON'T KNOW... I'VE GOT SOME WORK HERE, TOO...
CAN YOU TRY TO GET HOME EARLY TONIGHT?
SOME WORK HAS COME UP SUDDENLY AND I'M GOING TO HAVE TO STAY LATE. I DON'T THINK I'LL BE ABLE TO SNEAK OUT.
I GUESS YOU'RE RIGHT, HONEY...
SCRATCH SCRATCH
PLEASE? YOU SHOULD TRY MAKING DINNER FOR OUR KID ONCE IN A WHILE.

* NICHIFUWA NEWS

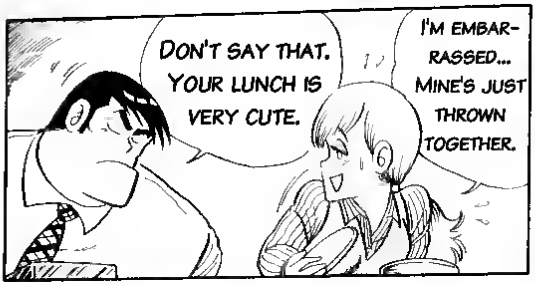
Mmm
Kiss
Kiss
BYE BYE!
SORRY ABOUT THIS.
I UNDERSTAND. I'LL TRY TO GET HOME EARLY.
SO... WORK HARD, HONEY!
But do come home as soon as possible, dear!
Kiss
Kiss
Smack
.....
CLATTER
WE'RE OFF TO LUNCH!
LUNCH BREAK
I'M SO HUNGRY!
WHIP
KITCHEN
WHISK
WHISK

SO YOU WERE HERE, BOSS.
WHISK
WHISK
WHISK
WHISK
WHISK
WHISK
CREAM
NO, I DIDN'T. YOU BROUGHT LUNCH TODAY, RIGHT?
W-WHAT ARE YOU DOING HERE? YOU DIDN'T GO TO LUNCH?
THUMP
I THOUGHT WE COULD EAT TOGETHER...
HEE
GRIU
YUMEKO KIMURA (22)
KANAMARU CORP
OFFICE LADY
I BROUGHT LUNCH TODAY, TOO.
UH, YES.
...?
L-LET'S GO EAT!
It's nothing, really...
BUT WHAT ARE YOU DOING HERE?
SMACK
CREAM

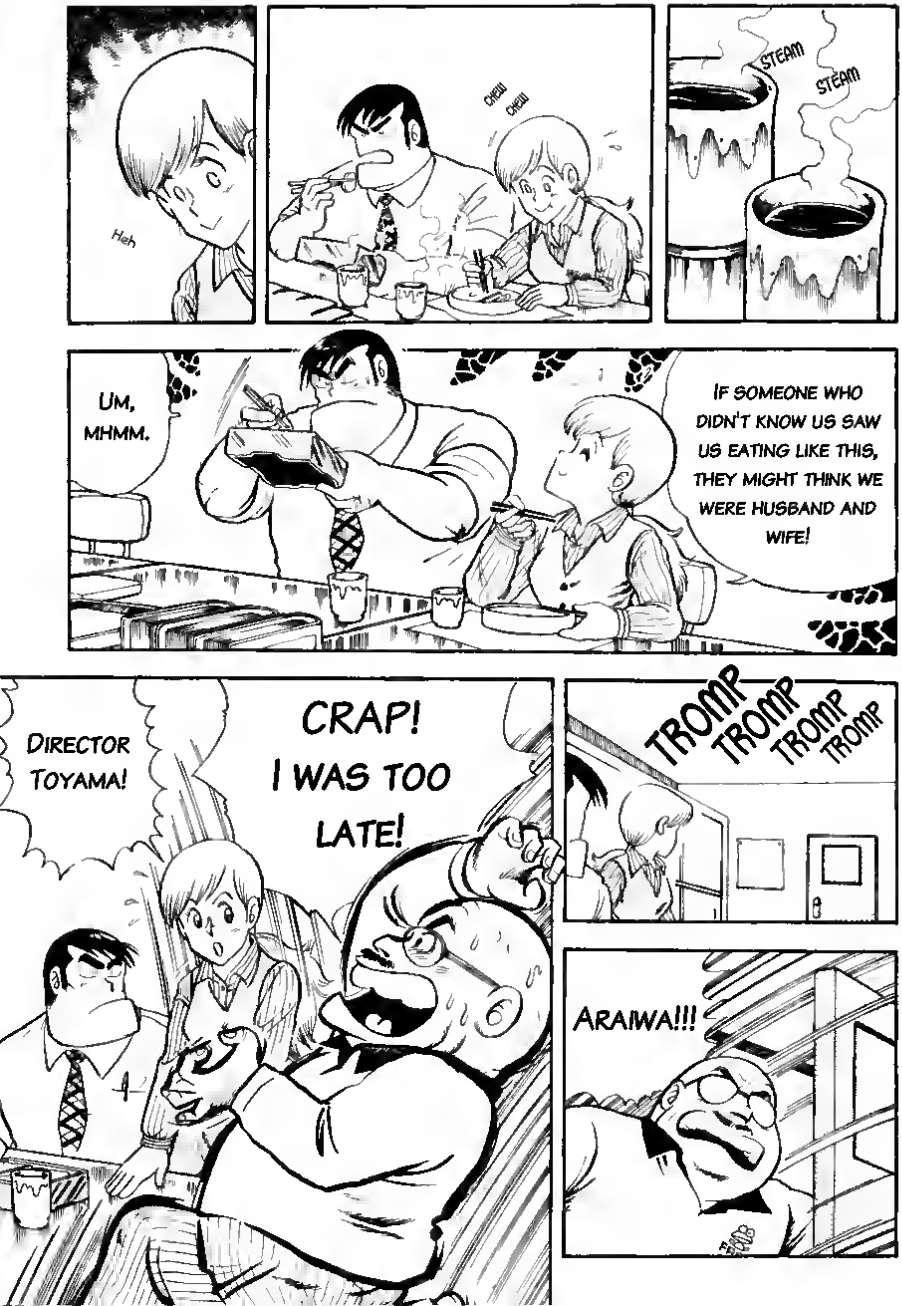
TA-DA!
Bartley
scanlations



WOW! THAT LOOKS DELICIOUS! RICE WITH BEANS?


DON'T SAY THAT. YOUR LUNCH IS VERY CUTE.
I'M EMBARRASSED... MINE'S JUST THROWN TOGETHER.

SMACK
WHAT? CUTE? NO WAY!
I'LL GO MAKE US TEA


Heh
CHEW CHEW
STEAM
STEAM
UM, MHMM.
IF SOMEONE WHO DIDN'T KNOW US SAW US EATING LIKE THIS, THEY MIGHT THINK WE WERE HUSBAND AND WIFE!
DIRECTOR TOYAMA!
CRAP! I WAS TOO LATE!
TROMP TROMP TROMP TROMP
ARAIWA!!!

I EVEN CUT MY GOLF GAME SHORT AND EVERYTHING...
I DIDN'T GET ARAIWA'S LUNCH.
SLUMP
TRUDGE TRUDGE
NO NO, DON'T WORRY.
DID YOU NEED SOMETHING, DIRECTOR?
JUMP
BANG
WELL, I GUESS I NEED TO FIND SOMEWHERE TO GO EAT.
SCRATCH
TANAKA SHOULD RETURN SOON, SO WITH SIX PEOPLE THAT MEANS 200 EACH.
STARTING NOW WE'LL BE ADDRESSING THESE POST CARDS TO ALL OF OUR CLIENTS. THERE ARE 1200 CARDS IN TOTAL.
WHAT?! 200?
ARE YOU ALL DONE WITH YOUR WORK?
YEAH, MOSTLY.

SCRIBBLE
SCRIBBLE
SCRIBBLE
SCRIBBLE
TODAY?!
WHAT? I HAVE TO ADDRESS 200 CARDS?
GOOD WORK! DOING THE ROUNDS MUST BE HARD!
I'M BACK GUYS!
(GASP)
GASP
WAAA!
HERE YOU GO. 200.
THUMP
GLARE
BUT... I HAVE A DATE TONIGHT...
MUMBLE
BOSS... CAN'T I DO THIS TOMORROW? I DID OVERTIME JUST THE OTHER DAY...
TAP
TAP
THIS IS BAD!

WHAT IS THIS MESSY HAND-WRITING?!
HUH?
SCRATCH
SCRATCH
SCRATCH
TOSS
OOF
OOF
YES SIR!
BARTLEY! DO IT AGAIN!
RIP!
Bartley
scanlation
SCRIBBLE
SCRIBBLE
SCRIBBLE
SCRIBBLE
HUH?
HUH?
SCRIBBLE
SCRIBBLE
SCRIBBLE
SCRIBBLE
SCRIBBLE
SCRIBBLE
SCRIBBLE

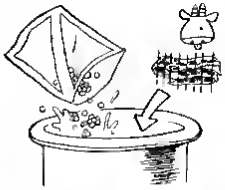
KEEP UP THE GOOD WORK, GUYS.
BOSS! WHERE ARE YOU GOING?
JUMP
I...
YOU THINK YOU CAN MAKE EVERYONE ELSE DO OVERTIME AND JUST LEAVE?
ACK!
I'M GOING TO POO!

ARAIWA LIVES JUST 5 MINUTES AWAY, IN THIS APARTMENT.
BUZZZZ!
SCREECH!
OH, HELLO DEAR!
TEEHEE
BUBBLE
SPLASH
OUCH!
CLATTER
SPLAT
BANG
WHAT HAP-PENED?!
I KNEW IT...
FIZZLE
I GOT DISTRACTED RIGHT AFTER I PUT THE POT ON THE FIRE...

COOKING

5-MINUTE PREP TIME!! SUPER-EASY
Araiwa-style Vegetable Mix Rice

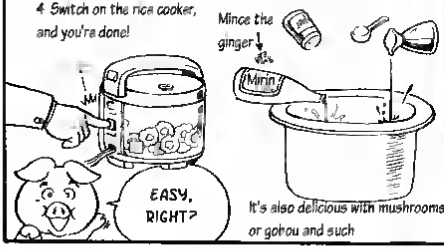
1. In your normal rice-cooker pot, wash as much rice as you need, add the correct amount of water, and place a sheet of konbu at the bottom of the pot.



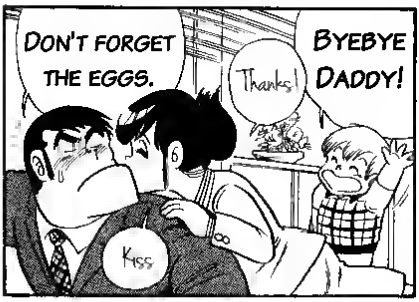
2. Add sliced beef and frozen vegetable mix.

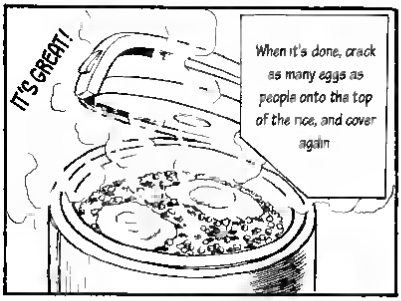
3. Add a little salt, pepper, and ginger. Also add a little mirin and soy sauce.

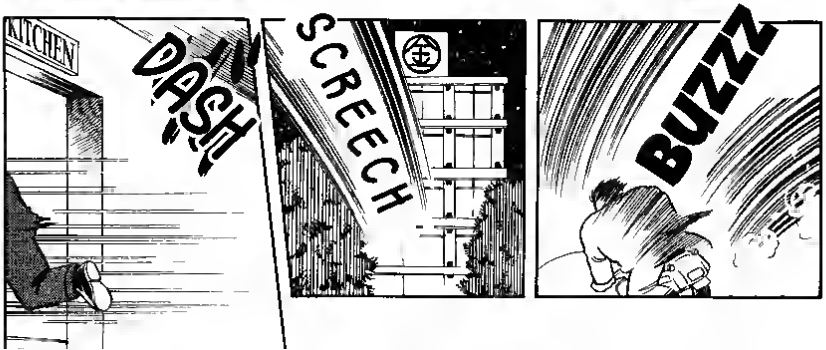
4. Switch on the rice cooker, and you're done!



It's also delicious with mushrooms or gobou and such



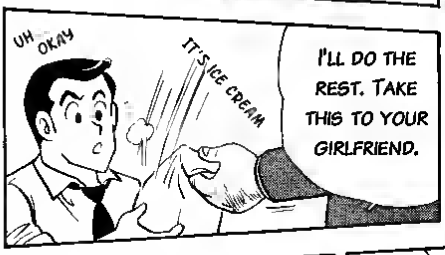




SQUEAK
PLOP
SAVE WATER
SQUEAK
KITCHEN
SQUEAK
I CAUGHT YOU!
SHALL WE TAKE A LITTLE BREAK, GUYS? I GOT US SOME ICE CREAM.
GOOD WORK, EVERYONE.
...
CLACK

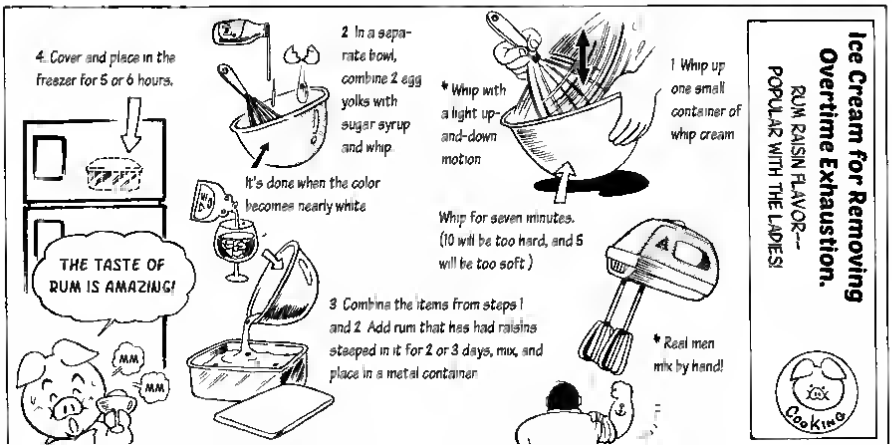
HUH?
YOU CAN STOP NOW, TANAKA.

WOW! GREAT!
SCRIBBLE
CLATTER!


UH OKAY
IT'S ICE CREAM
I'LL DO THE REST. TAKE THIS TO YOUR GIRLFRIEND.

SHOO!
SHOO
THANKS! SORRY!
GOOD LUCK!

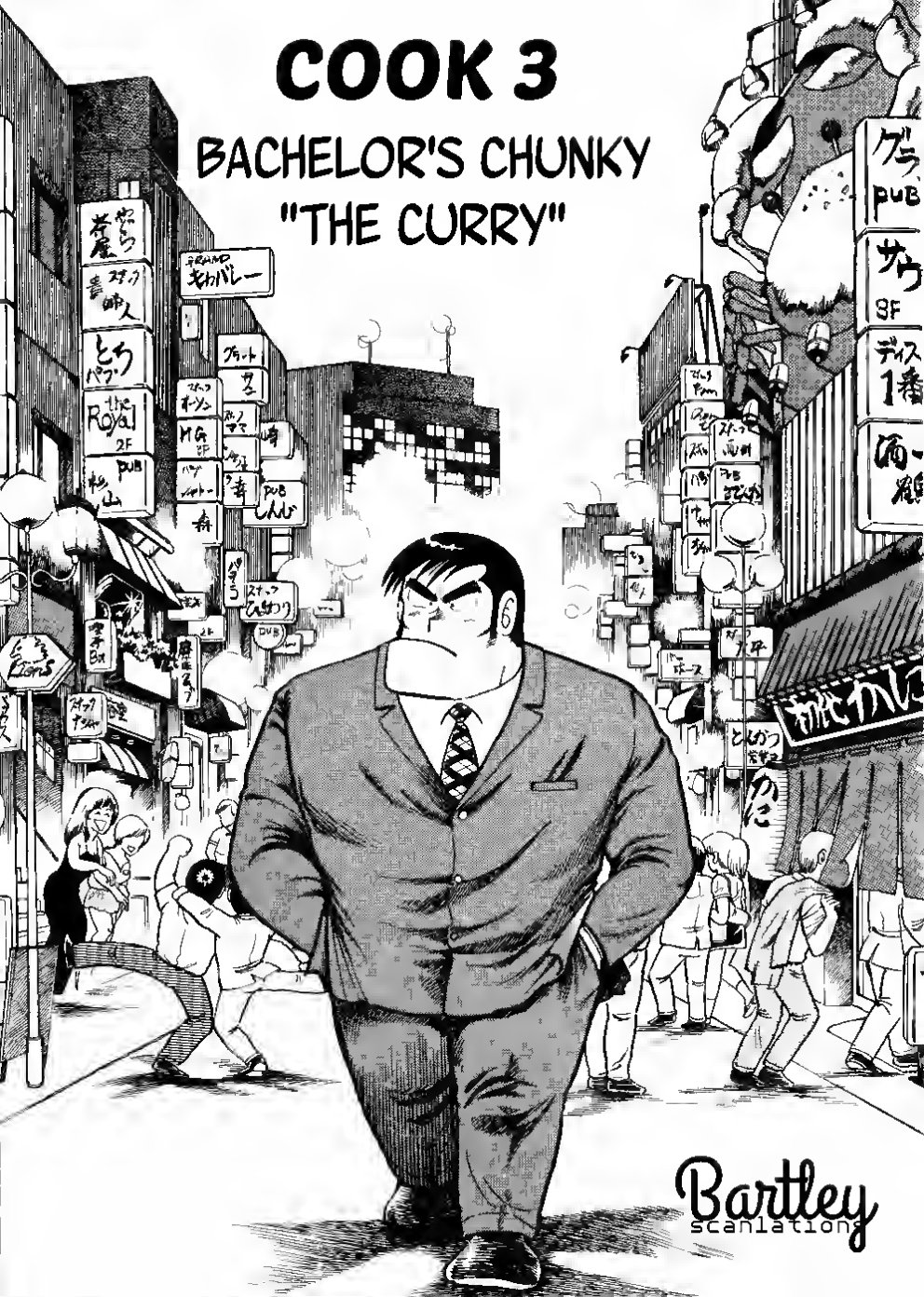
B-BOSS!
BANG
I SAID GO! SO LEAVE!
Bartley
scanlations


Ice Cream for Removing Overtime Exhaustion.
RUM RAISIN FLAVOR-- POPULAR WITH THE LADIES!
1 Whip up one small container of whip cream
* Whip with a light up-and-down motion
Whip for seven minutes. (10 will be too hard, and 5 will be too soft.)
* Real men mix by hand!
2 In a separate bowl, combine 2 egg yolks with sugar syrup and whip
It's done when the color becomes nearly white
3 Combine the items from steps 1 and 2. Add rum that has had raisins steeped in it for 2 or 3 days, mix, and place in a metal container
4. Cover and place in the freezer for 5 or 6 hours.
THE TASTE OF RUM IS AMAZING!
MM
MM
CookING

HEHE...
IT'S FANTA-STIC!
LICK LICK
MEN LOVE IT TOO!
SHIVER
SO COLD!
DELICIOUS!
YEAH! I'D LIKE TO BUY IT AGAIN SOMETIME. WHAT STORE DID IT COME FROM?
WHERE DID YOU GET THIS ICE CREAM?
TEEHEE. I KNOW HIS SECRET!
THE NAME OF THE STORE? UMM, I FORGOT...
YEAH PLEASE!
TELL US, BOSS!

COOK 3

BACHELOR'S CHUNKY "THE CURRY"



Bartley scanlations

BIG LUNCH TODAY, BOSS?
THAT LOOKS DELI-CIOUS!
TADA
WELL, WHY DON'T WE ALL SIT TOGETHER? COME ON OVER!
ME TOO!
I BROUGHT MY LUNCH TODAY, TOO!
TEEHEE!
HUH?
B-R-R-R-I-N-G-G-G
LATELY MORE PEOPLE HAVE BEEN BRINGING IN LUNCH
IT FEELS LIKE A PICNIC!
YEAH!
HEHE
CLATTER
I'LL GO GET US TEA!

Thanks.
Boss, Mr. Takeda from Mitsuboshi Industries for you on line 2.
Hello! Kanamaru Corporation.
Let's eat lunch-- I'll be waiting at Kihachi.
Okay, I'll be there.
Hey Iwa, I'm right by your office now.
I'm headed out for a bit.
Tie
Come on in!
Manag
Knock knock
Click
Oh, that's too bad...

GRIN
OH! ARAIWA!
HMM?
SORRY FOR INTRU-DING.
I'M GOING TO MEET UP WITH SOMEONE FOR LUNCH TODAY, SO WOULD YOU LIKE TO TAKE MINE?
NO PROBLEM.
I'D LOVE TO!
THANKS, ARAIWA!
WELCOME!
喜八*
WOW! THIS LOOKS SO DELICIOUS!
MANGA

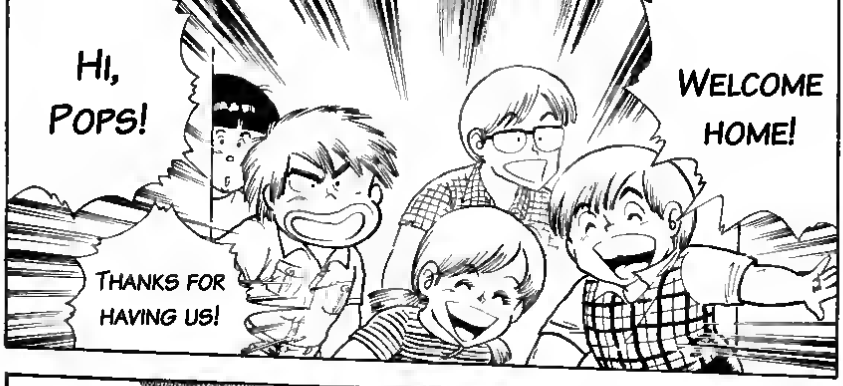
*KIHACHI

YOUR COMPANY'S PROOUCTS ARE REALLY GREAT, IWA.
OVER HERE!
I'M GLAD TO HEAR IT.
I BELIEVE WE'LL BE ORDERING MORE FROM YOU SOON.
Sigh...
CLACK
POP
EAT UP! THE FISH HERE IS GREAT.
AND YOU REALLY SAVED US, GOING SO FAR AS TO HELP US WITH OUR LAST EXHIBITION.
OF COURSE.
WELL, I HAVEN'T HAO MUCH OF AN APPETITE RECENTLY.
SIP
YOU'RE NOT EATING ANY MORE, MR. TAKEDA?

.....
I GUESS I'VE GOTTEN TIRED OF IT.
IT'S DEFINITELY NOT BAO...
IT'S GOOO ANO ALL, BUT...
TAP TAP
IF I REMEMBER RIGHT, AREN'T YOU LIVING ON YOUR OWN RIGHT NOW, MR. TAKEDA?
I HAVE THREE KIDS BUT THEY'RE ALL WORKING ON THEIR ENTRANCE EXAMS AND SUCH.
IT'S BEEN A YEAR SINCE I MOVED HERE FROM YOKOHAMA.
THANKS FOR COMING!
喜八
MR. TAKEOA...
IT'O BE A PAIN FOR THEM TO MOVE TO KYUSHU NOW.

THAT SOUNDS GREAT.
WOULD YOU LIKE TO COME TO MY HOUSE FOR DINNER TONIGHT? IT'S JUST SIMPLE HOME-COOKED FOOD, BUT IF YOU'RE INTERESTED, FEEL FREE TO COME.
.....
THE BACHELOR LIFE HAS BEEN GETTING TO ME, SO I'D LOVE TO HAVE A TASTE OF YOUR WIFE'S HOME COOKING.
NOT AT ALL, PLEASE COME.
IT WON'T BE ANY TROUBLE?
HEY KIDDO! ARE YOUR FRIENDS THERE ALREADY?
YEAH, THEY'RE ALL HERE.
RING~
RING~
HAHAHA!
YAY!
BANG
OH, DADDY!
HAHA
HELLO?
TROMP TROMP

I'LL TRY MY BEST TO GET HOME EARLY TODAY.
OKIE DOKIE!
YEAH, IT'S BUBBLING REAL LOW RIGHT NOW.
ARE YOU MAKING SURE TO KEEP AN EYE ON THE POT?
Good, good.
HEY KID, DO YOU MIND IF I BRING ONE OF MY FRIENDS TO YOUR PARTY TODAY?
CHING
YEAH, THAT'S NO PROBLEM.
WHO IS IT?
THE TOM AND JERRY SHOW
BRRRRING
OH, SO CLOSE.
HERE WE ARE.


HI, POPS!
WELCOME HOME!
THANKS FOR HAVING US!

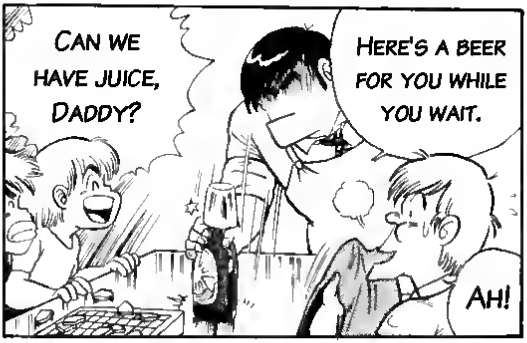
HI EVERYONE.

MAKE YOURSELF AT HOME.
OKAY...
Go ahead.
I know! It's cake, right?
IS IT OKAY IF WE PLAY OVER THERE, DADDY?

AHH...
COME IN COME IN
THESE ARE MY SON'S FRIENDS. SOMETIMES WE INVITE THEM OVER AND HAVE A DINNER PARTY.
What's that, Mister?
AHAHAHA!
Hey! Wait!

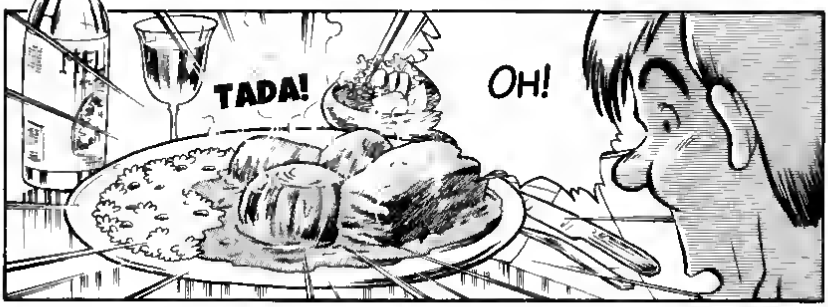
WHAT?! YOU'RE MAKING DINNER?
IT'LL BE READY SOON, SO FEEL FREE TO PLAY WITH THE KIDS.

LET'S PLAY SHOJI, MISTER!
WAIT!
WHAT?!
HAHA
TROMP TROMP
AT WORK. SHE USUALLY COMES HOME LATE.
WHERE'S YOUR WIFE?
TROMP
TROMP
OH, THANKS.
YOU TOO, MR. TAKEDA.
THE BATH'S READY GUYS! GO ON IN!
BLORP
I SEE...
YOU'LL HAVE TO SHARE WITH A COUPLE OTHERS DUE TO THE TIME.
HERE'S A TOWEL.
C'mon, Mister!
I'm okay without.
HEY GUYS! WATCH IT!
AHAHA!
HEY!
Hey...
SPLASH!
SPLASH!
SPLASH!



Bartley scanlations

OH!
Oh, curry...
Maybe I should go...
CURRY?
Always what the kids want...
YUM!
THE KIDS SAID THEY WANTED CURRY TONIGHT.
SORRY...
OH, CURRY AGAIN?
SHUSH! BE QUIET WHILE YOU'RE EATING DINNER!
OH, YOU'RE SPILLING EVERYWHERE!
SMACK
SMACK
YOU HAVEN'T EATEN A BITE! I'M TURNING THE TV OFF!
ZT
NOOO!



*: It's okay if it's not very thick.

A little bit goes a long way! So make sure to taste!

4. Add curry powder and boil for a few minutes on low heat, and you're done!

Boneless pork rib meat, a chunk of about 100g per person.

Piles of chopped veggies.

*: Onions, potatoes, carrots, etc...

A deep pot

Pepper

Salt

1. Dice three onions, celery, and peppers. Sauté in butter with enough whole vegetables and meat for each person.

COOKING

SO GENEROUS!

ARAIWA STYLE

CHUNKY "THE CURRY"

*: Boil for at least 4 or 5 hours.

@: The mild straightforward flavor of the whole veggies boiled until soft is the best!

Tonkatsu Sauce

Yogurt

Soy Sauce

Milk

Wine

Cream

Ketchup

2. When you've lightly sautéed the veggies and meat, cover with water and add a bullion cube and boil well.

Don't forget to skim the foam

Apple (ground up)

Tomato (remove the skins and seeds)

3. When the small veggies have disintegrated, add whatever other things you'd like to add.

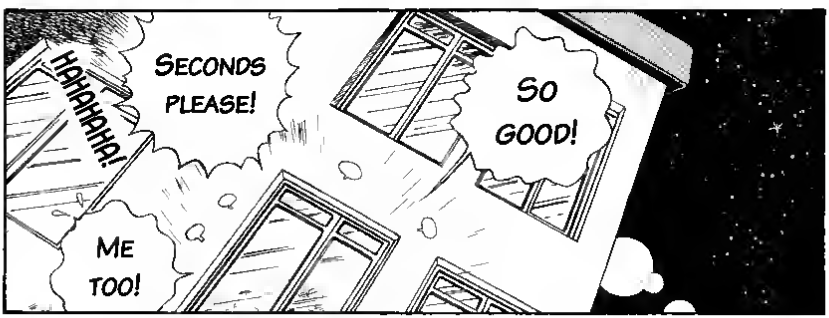
Try it with buttered rice with raisins!

Eat with a knife and fork!

IN SHORT, IT'S FINE JUST TO ADD IN WHATEVER!

SHIVER!
THIS CURRY IS GREAT! I NEVER THOUGHT...
IF YOU TAKE A LITTLE CURRY IN A DIFFERENT POT, AND THROW IN TWO OR THREE SLICED HOT PEPPERS,
Ahhh!
SO SPICY!
YOU CAN MAKE SPICY CURRY FOR THE ADULTS!
SLICE
CHOMP
MUNCH
MUNCH

FOR MY BROTHER WHO WAS ALWAYS SAD WHEN WE RAN OUT OF SPICY CURRY!

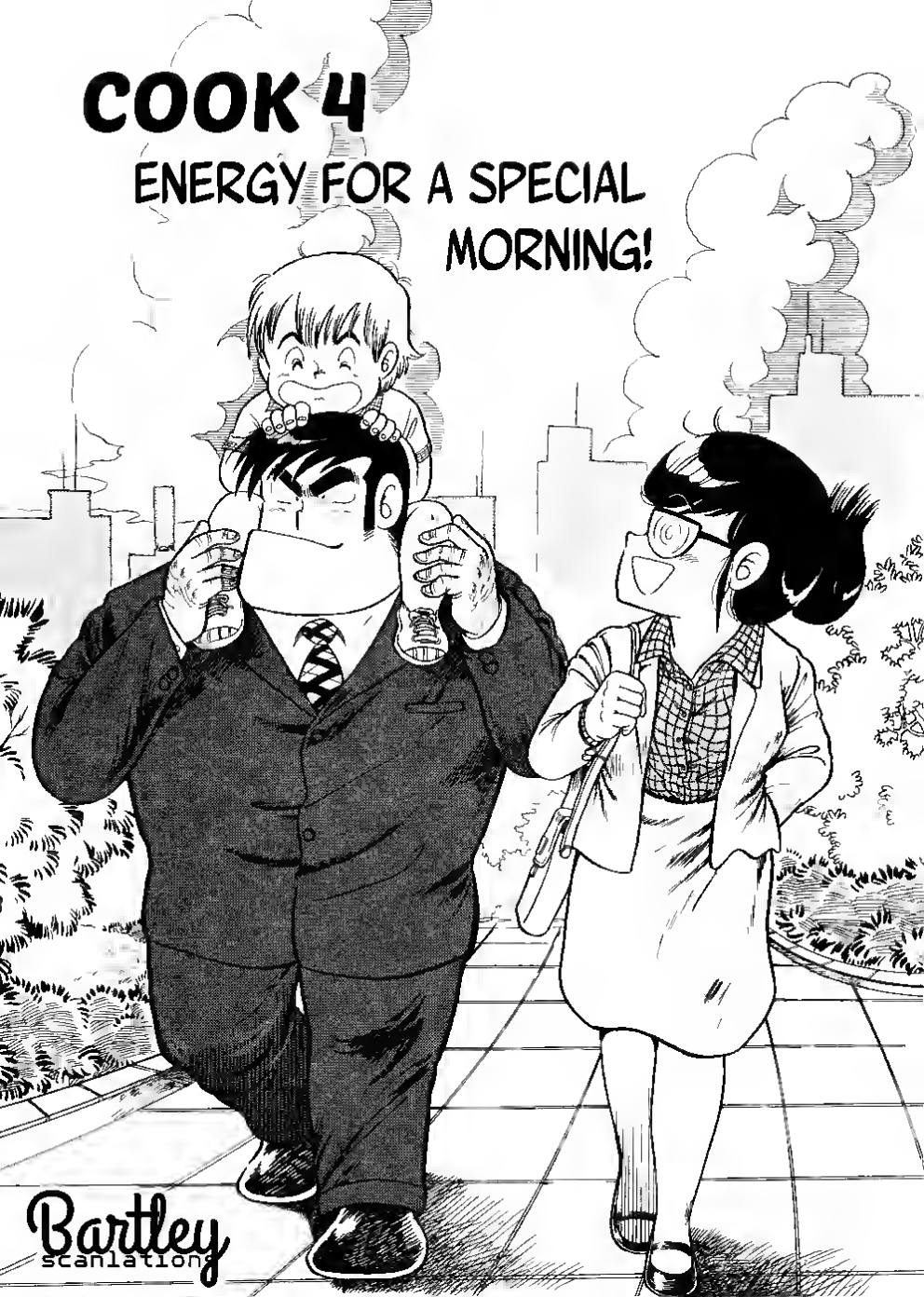


OKAY!
AND YOU NEED TO GET READY FOR BED, MAKOTO. IT'S ALREADY AFTER NINE.
BYE BYE, MAKOTO!
SEE YOU LATER!
THANKS FOR THE FOOD!
IT'S FINALLY QUIETED DOWN.
WELL THEN.
SIGH
I'M HOOOOME! AND DRUNNNNNNK!
WOBBLE
GULP GULP
GAG
BOSS KEPT MAKING ME DRINK...
KPOW!
CRASH
BANG!
CLATTER

AHH...
THAT'S MY WIFE...
CALLING ME HARD-HEADED! THAT'S NOT TRUE... HONNESLY!
GRR
AND I GET WHAT'S HE'S SAYING-- I GET IT, BUT...
BAM!
LET'S DRINK!
WELL THEN!
HIC
OH, YOU HAVE A GUEST OVER?
AH, THANKS FOR HAVING ME.
Bartley
Scanlation
MAYBE I SHOULD LAY OUT ANOTHER FUTON...
C'MON, DRINK UP!
HERE YOU GO!
AH, NO... I'M ALREADY...

COOK 4

ENERGY FOR A SPECIAL MORNING!

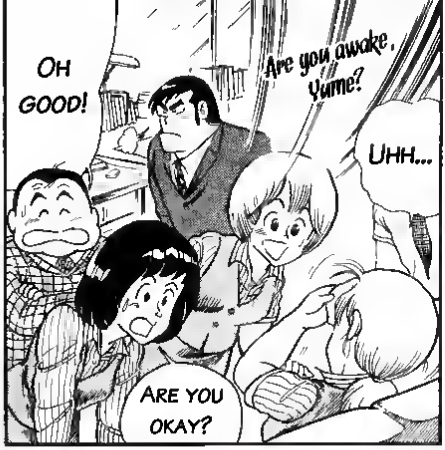


Bartley scanlations

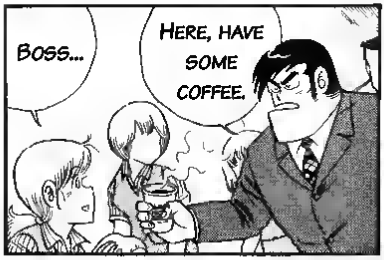
I EXPECT YOU ALL TO WORK HARD TODAY, AS ALWAYS!
MORNING!
KANAMARU CORPORATION, HAKATA
GOOD MORNING!
COULD YOU MAKE COPIES OF THESE FOR ME, MISS KIMURA?
AH, YES SIR.
SEE YOU LATER!
I'M HEADING OUT ON ROUNDS.
OKAY.
BOSS, I'VE FINISHED LAST MONTH'S TOTALS.

OH? IT'S NOTHING...
WHAT'S WRONG? YOU LOOK PALE...
OKAY.
FLASH
TEN OF EACH, PLEASE.
STUMBLE
IS THAT SO? OKAY THEN...
YUME!
MISS KIMURA!
KA-THUMP

*FUKUOKA PHONE BOOK


OH GOOD!
Are you awake, Yume?
UHH...
ARE YOU OKAY?

UGH...


BOSS...
HERE, HAVE SOME COFFEE.

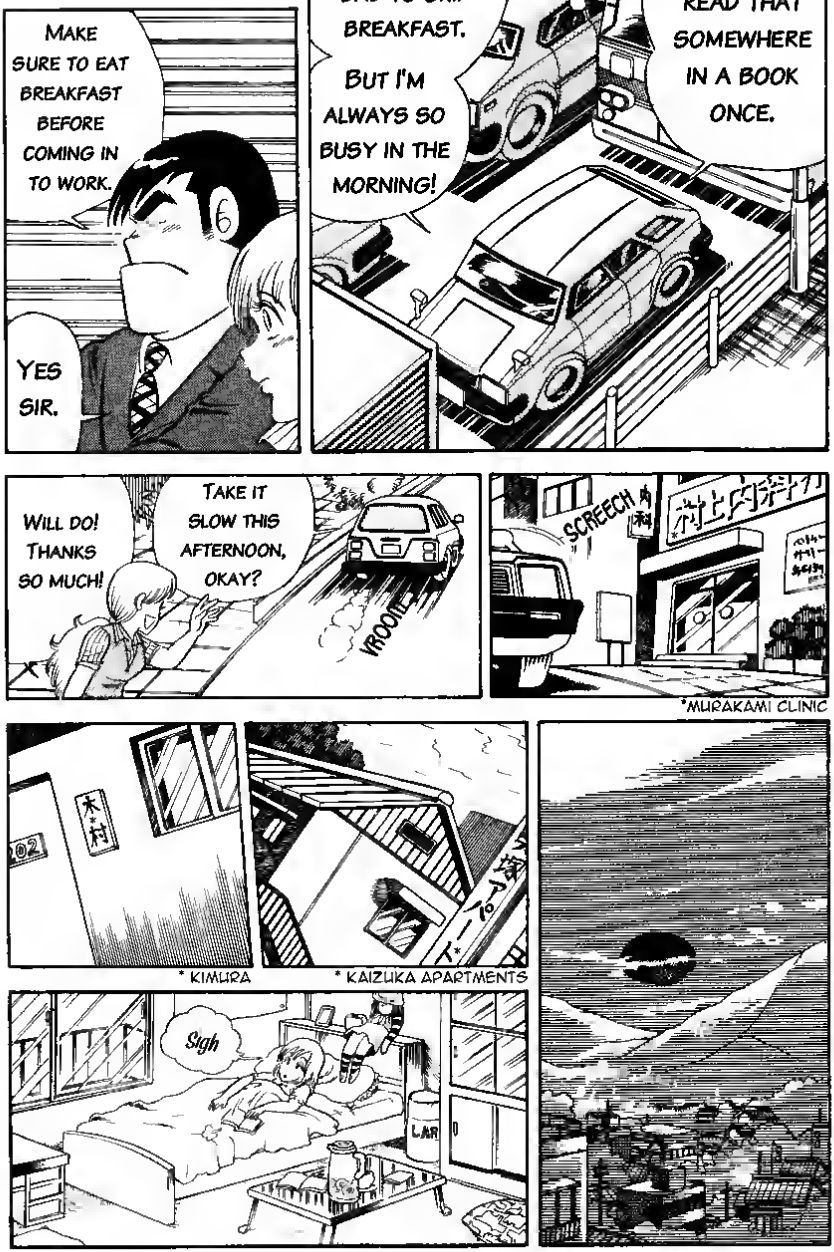
DON'T GET UP!
SORRY EVERYONE...

IT'S OKAY, JUST GO!
I DON'T REALLY NEED TO...

I THINK IT'S JUST LIGHT ANEMIA, BUT YOU SHOULD GO SEE A DOCTOR JUST IN CASE.
AH, NO...

I WAS JUST ABOUT TO HEAD OUT TO SEE A CUSTOMER, SO I'LL DRIVE YOU.

IT'S BEEN BUSY LATELY, HASN'T IT?
VROOM
TO BE HONEST, BOSS...
BUT I'M FINE ALREADY!!!
BUT THINGS HAVE CALMED DOWN, SO JUST HEAD HOME AFTER SEEING THE DOCTOR.
Bartley
AND BREAKFAST?
I STARTED ON A NEW DIET RECENTLY, SO I HAVEN'T BEEN EATING AS MUCH.
So embarrassing!
YOU CAN'T DO THAT!
I DIDN'T HAVE ANY.
SO I THINK MAYBE IT HAS SOMETHING TO DO WITH THAT...


MAKE SURE TO EAT BREAKFAST BEFORE COMING IN TO WORK.
YES SIR.
THAT IT'S BAD TO SKIP BREAKFAST.
BUT I'M ALWAYS SO BUSY IN THE MORNING!
OH? I READ THAT SOMEWHERE IN A BOOK ONCE.
WILL DO! THANKS SO MUCH!
TAKE IT SLOW THIS AFTERNOON, OKAY?
VROOM
SCREECH
*MURAKAMI CLINIC
木村
202
* KIMURA
* KAIZUKA APARTMENTS
Sigh
LAR

WE'VE COME TO CHECK UP ON YOU!
HOW ARE YOU FEELING?
KNOCK KNOCK
HERE, THIS IS FROM THE THREE OF US.
I'M FEELING MUCH BETTER.
HI EVERY-ONE!
WELL, I HAD SOME EXTRA TIME TODAY...
He was the most worried!
YOU CAME TOO, BOSS?
PERK
WHAT DID THE DOCTOR SAY?
WELL....

MMHMM.
MUNCH MUNCH
BUT HE SAID IT WASN'T TOO BAD.
I'M GLAD TO HEAR IT'S NOT ANYTHING BAD.
HE AGREED IT WAS LIGHT ANEMIA.
BOSS!
I PROMISE TO BE READY TO WORK AGAIN TOMORROW!!!
SHE REALLY IS OUR GROUP'S WALKING COMPUTER!
HAHAHA
Oh, guys!
YOU BETTER BE! IF YOU AREN'T AROUND WE DON'T KNOW WHERE ANYTHING IS!
MHMM

Bake for 5 minutes
OH!
Cooking
EGG TOAST
FOR A BUSY PERSON OR A SPECIAL MORNING
1 Make a round indentation in a piece of bread with a bottle or the like
Spread a little margarine
2. Drop a small egg into the indentation
3 Make a line of mayonnaise around the outside of the bread.
GLOP
GLOP
4 Layer thinly sliced peppers, tomato, and onion on top.
Lightly
5. Cover generously with pizza cheese and sprinkle paprika on top
6. Place on a sheet of aluminum foil and bake in a toaster oven for five minutes.
CHING
YOU DON'T NEED A FRY PAN OR ANYTHING!
STEAM
BUBBLE
WOW!
Bartley
scanlations

THIS IS GREAT!
HOO HAA
CRUNCH
I HAVE TO PUT THIS SOMEWHERE SAFE.
THIS IS
Bake for 5 Minutes
DEFINITELY BOSS'S HANDWRITING
WHAT WERE YOU THINKING, TANAKA? THESE NUMBERS ARE ALL MESSED UP!
WHAT?!
SLAM

HEHE
YES SIR! SORRY SIR!
BARTLEY!!! DO IT AGAIN!!!
WHAT ARE YOU TALKING ABOUT?
I'M VERY HAPPY ABOUT WHAT YOU DID FOR ME.
Coffee
I WANTED TO THANK YOU.
.....
I'M SO HAPPY! IT LOOKS GREAT ON YOU!
UMM, I GOT YOU A NECKTIE. I HOPE YOU DON'T THINK IT'S TOO FORWARD, BUT...
HEE, HE'S BAD AT LYING
TIE
WHY DON'T YOU TRY IT ON?

WHAT IS GOING ON?
WHAT'S THAT?
IT SEEMS LIKE YOU'VE GOTTEN RATHER...
IT'S NOTHING LIKE THAT
UMM, WELL, ONE OF THE GIRLS AT THE OFFICE...
CRAP! I FORGOT TO TAKE IT OFF!
HMM? WELL IT IS A RATHER NICE LOOKING ONE, ISN'T IT?
URK!
POP-U-LAR!

COOK 5

HEARTY STRIPED BEAKFISH SASHIMI

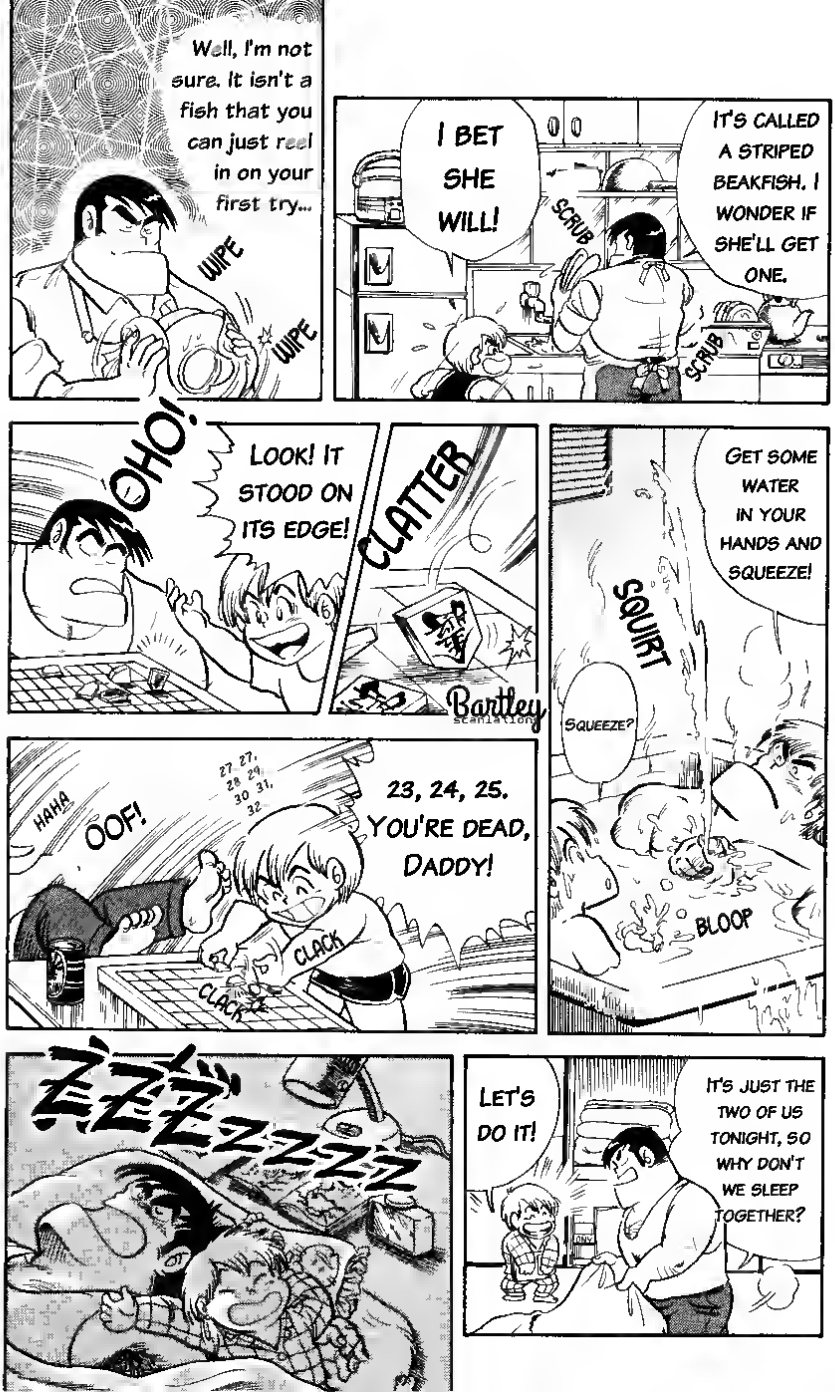
Bartley scanlations

HAKATA, KANAMARU CORPORATION
WHAT? HURRY UP!
NO, REALLY, HAHAHA!
WELL, THIS PLAN GOES SOMETHING LIKE THIS...
RING~!
RING~!
OK
BOSS, PHONE FOR YOU.
PLEASE HOLD ON A MOMENT.
HELLO, DARLING! I'M JUST HEADED OUT ON A BOAT FROM YOBIKO PORT.
WHAT?
IT'S FROM YOUR WIFE...

I'LL BE RETURNING TOMORROW NIGHT. I'LL MAKE SURE TO BRING HOME A BIG FISH, SO DON'T WORRY ABOUT DINNER FOR TOMORROW!
R-RIGHT. BE CAREFUL OUT THERE, DON'T OVERDO IT.
OKI-DOKIE!
TEEHEE! LATER THEN!
SMACK
SMACK
Smack
OK?
Kiss
Next time
Kiss
Smack
And just for good measure!
Bye bye!
let's go together!
Kiss
Kiss
YOUR WIFE IS GONE TODAY?
YES, FOR WORK...
RIGHT, THEN...
HACK HACK HACK HACK
WELL, MAYBE I'LL COME OVER TO YOUR HOUSE TONIGHT!
CHING

CHUG CHUG CHUG
SPLASH
NO PROBLEM! I TOLD YOU I OFFERED TO COME BECAUSE I'VE ALWAYS WANTED TO COVER A FISHING TRIP ONCE!
SORRY ABOUT THIS! ASKING A CULTURE SECTION VETERAN LIKE YOU TO DO A CAMERAMAN'S JOB...
WELL, I SAY I WANT TO COVER IT, BUT REALLY I AM DYING TO CATCH A STRIPED BEAKFISH.
I'M WAITING FOR YOU!!!
COME ON, FISHIE!
SHE'S QUITE THE GIRL. MOST MEN WOULDN'T GO SO FAR AS THE SHIRASE LIGHTHOUSE IN THE GOTO ISLANDS TO COVER A STORY.

I'M HOME, MAKOTO!
CLICK
WELCOME BACK, DADDY!
BUZZZ
WHAT'RE WE HAVING TONIGHT?
RIGHT, IT'LL BE DONE IN A FLASH!
YOU HUNGRY?
SUPER HUNGRY!!
OOH, SO GOOD! I'M STUFFED!
HERE.
-Nagasaki Saraju DON!-
MAMA SAID SHE'D BRING HOME A HUGE FISH TOMORROW-- WHAT WAS IT CALLED?


Well, I'm not sure. It isn't a fish that you can just reel in on your first try...
WIPE
WIPE
I BET SHE WILL!
SCRUB
SCRUB
IT'S CALLED A STRIPED BEAKFISH. I WONDER IF SHE'LL GET ONE.
OHO!
LOOK! IT STOOD ON ITS EDGE!
CLATTER
Bartley
GET SOME WATER IN YOUR HANDS AND SQUEEZE!
SQUIRT
SQUEEZE?
BLOOP
HAHA
OOF!
27, 27, 28, 29, 30, 31, 32
23, 24, 25. YOU'RE DEAD, DADDY!
CLACK
CLACK
ZZZZZZZZ
LET'S DO IT!
IT'S JUST THE TWO OF US TONIGHT, SO WHY DON'T WE SLEEP TOGETHER?

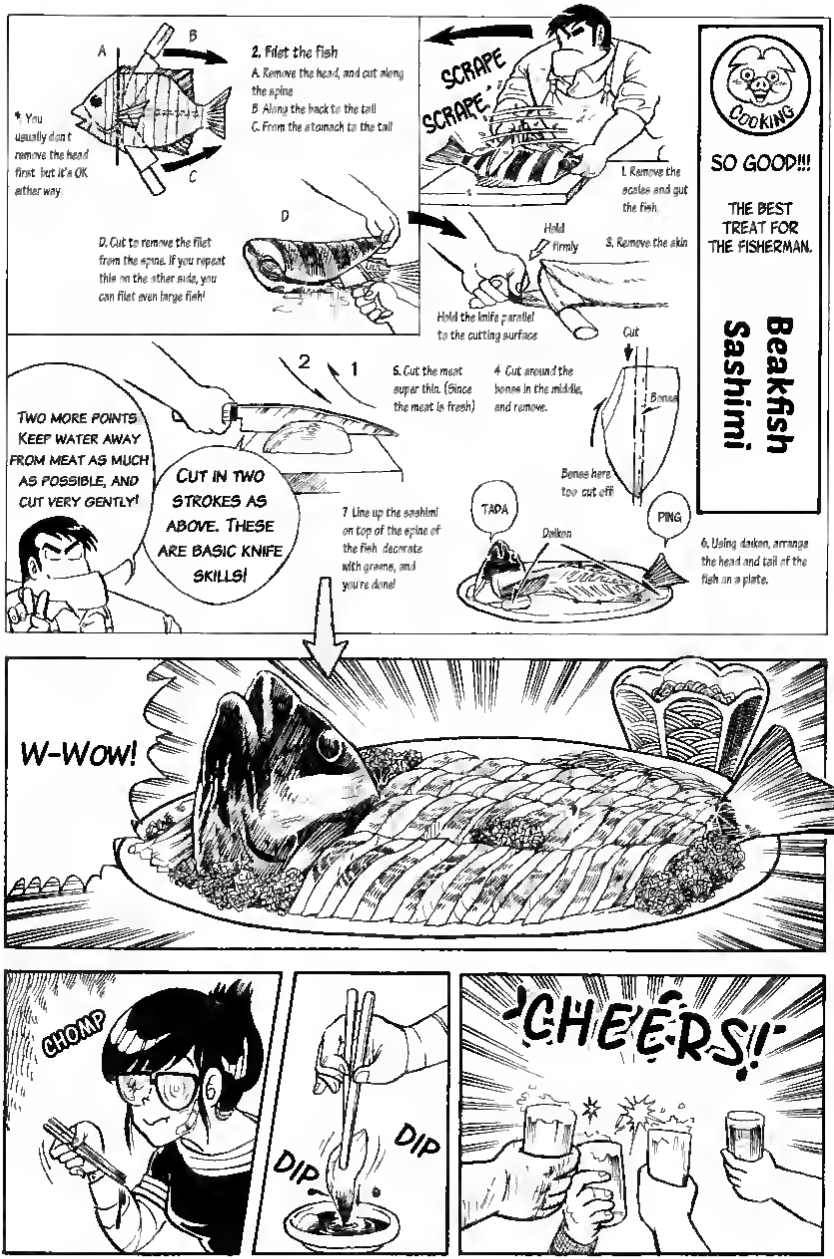
WEAK-LINGS-- U-URK.
UGH
IT'S QUITE ROCKY AGAIN TODAY, ISN'T IT?
ZZZZZ
ZZZZZ
SUORT
I CAN'T DEAL!
THUNK
AHHH!
BANG
SPLASH
SMASH
WE'RE HERE, GUYS! EVERYONE LINE UP TO GET OFF!
NO PRO-BLEM...
OH, THANKS!
A-ARA-IWA!
GRAB
ACK!

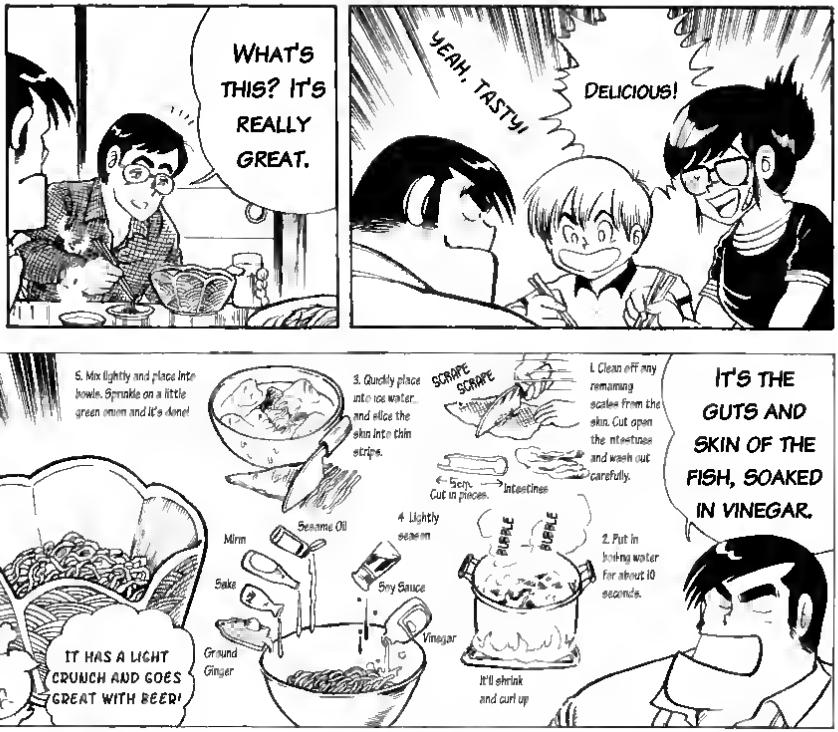
YEAH...
I'M EXCITED FOR THE FISH TONIGHT!
TWEET
LATER! BYE BYE!
DO YOUR BEST!
I HEARD WE'RE DOING A 50-METER SWIM TODAY!
WHAT ARE YOU DOING AT SUMMER SCHOOL TODAY?
EHEHEHE, MORNING GUYS.
CLICK
Tanaka?
GOOD MOR-NING!
SORRY!
ACK!
CLONK
BART-LEY!
MOR-NING!

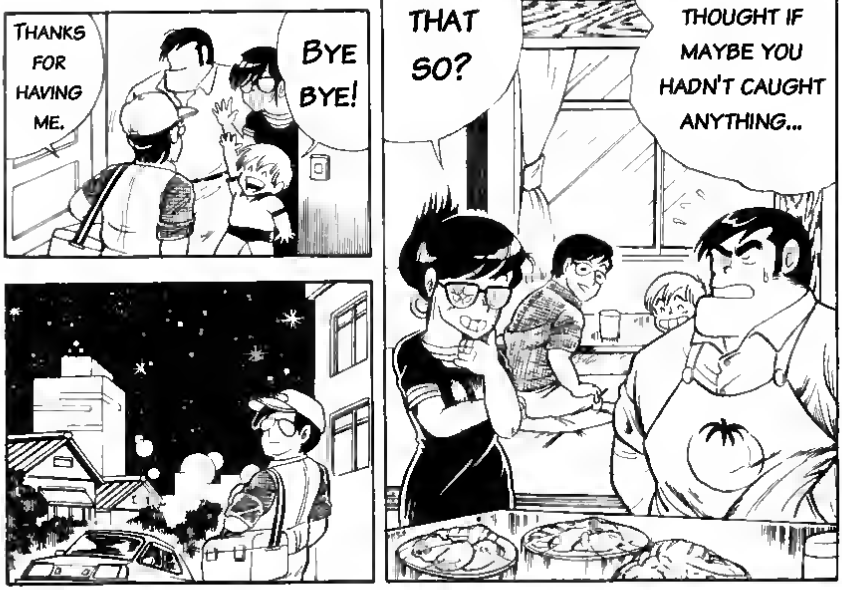
RIGHT, I'LL JUST PILE ON THE CLAMS THEN.
WHAT? MY BAIT IS GONE!
*NICHIFUKU
Fling
THEY'RE JUST STEALING THE BAIT...
SHIRASE LIGHTHOUSE
KARATSU
HAKATA
GOTO ISLANDS
SASEBO
NAGASAKI
SPLASH
WE'VE BEEN GOING AT THIS SINCE DAWN AND HAVEN'T CAUGHT A THING? WHAT'S GOING ON? I'M GETTING A BIT BORED...
UM, HEY!
YES?
STAB
BACK PAIN
STAB
OK
YANK
THE TIDE IS A LITTLE FAST TODAY. IT'LL BE AT HIGH TIDE SOON, SO I THINK WE'LL BE TAKING A BREAK.

HUH?
MAYBE I'LL TAKE A BREAK THEN.
I'M BEAT.
GO AHEAD.
TRUDGE
TRUDGE
PULL
BANG!
EEK!
OOOO!
YOU--
OH! OH!
W-WHAT'S THIS?
ARA-IWA!

OH, DON'T WORRY ABOUT IT! COME ON IN!
OH, IT'S MOMMY!
H-HELLO. GOOD EVENING.
I'M BACK!
Bartley
Ta-da!
WOW!
YOUR FACE!
DID YOU CATCH ONE, MOMMY?!


A
B
C
D
2. Fillet the fish
A. Remove the head, and cut along the spine
B. Along the back to the tail
C. From the stomach to the tail
* You usually don't remove the head first, but it's OK either way.
D. Cut to remove the fillet from the spine. If you repeat this on the other side, you can fillet even large fish!
SCRAPE
SCRAPE
1. Remove the scales and gut the fish.
Hold firmly
3. Remove the skin
Hold the knife parallel to the cutting surface
COOKING
SO GOOD!!!
THE BEST TREAT FOR THE FISHERMAN.
Beakfish Sashimi
2
1
5. Cut the meat super thin. (Since the meat is fresh)
4. Cut around the bones in the middle, and remove.
Cut
Bones
Bones here too, cut off
TWO MORE POINTS! KEEP WATER AWAY FROM MEAT AS MUCH AS POSSIBLE, AND CUT VERY GENTLY!
CUT IN TWO STROKES AS ABOVE. THESE ARE BASIC KNIFE SKILLS!
TADA
PING
Daikon
7. Line up the sashimi on top of the spine of the fish, decorate with greens, and you're done!
6. Using daikon, arrange the head and tail of the fish on a plate.
W-WOW!
CHOMP
DIP
DIP
CHEERS!


WHAT'S THIS? IT'S REALLY GREAT.
YEAH, TASTY!
DELICIOUS!
5. Mix lightly and place into bowls. Sprinkle on a little green onion and it's done!
3. Quickly place into ice water and slice the skin into thin strips.
SCRAPE SCRAPE
1. Clean off any remaining scales from the skin. Cut open the intestines and wash out carefully.
Intestines
Cut in pieces.
IT'S THE GUTS AND SKIN OF THE FISH, SOAKED IN VINEGAR.
Sesame Oil
Mirin
4. Lightly season
Sake
Soy Sauce
Vinegar
Ground Ginger
BUBBLE BUBBLE
2. Put in boiling water for about 10 seconds.
It'll shrink and curl up
IT HAS A LIGHT CRUNCH AND GOES GREAT WITH BEER!
LET'S HAVE THE REST TOMORROW, OK?
CLACK
HMM?
IT REALLY WAS A FEAST, WASN'T IT?
SO FULL, JUST FROM SASHIMI!
I CAN'T EAT ANY MORE.
AHHH
THANKS FOR THE FOOD!


THANKS FOR HAVING ME.
BYE BYE!
IS THAT SO?
WELL, YOU KNOW, I THOUGHT IF MAYBE YOU HADN'T CAUGHT ANYTHING...

ZZZ
ZZZ
SHH!
AWW, IS SHE ALREADY ASLEEP?

So she has that kind of husband. There's no matching him.

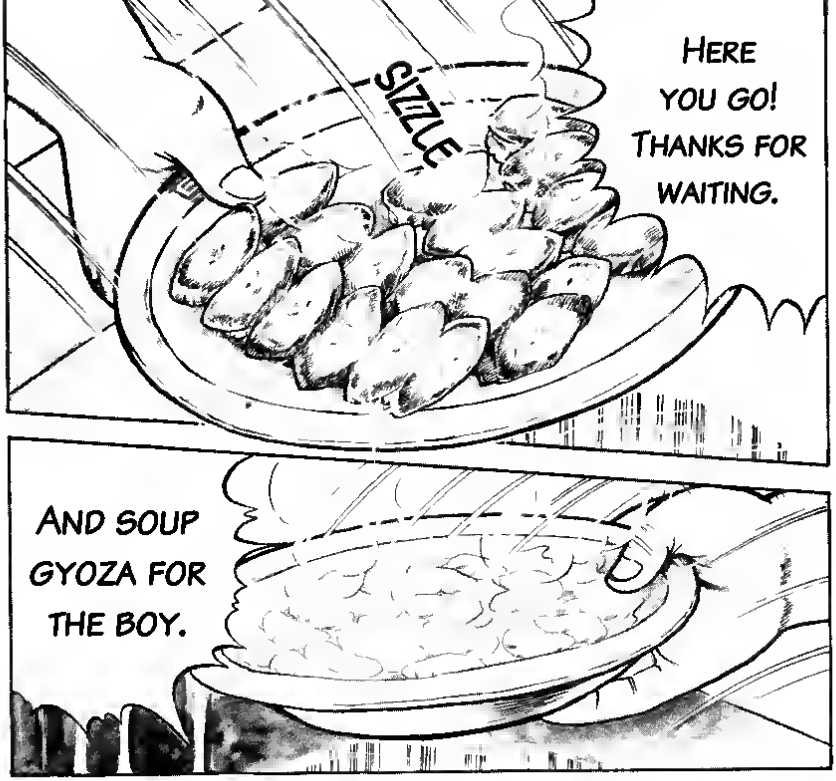
LET'S JUST LEAVE HER BE.
SHE WORKS HARD, SO SHE MUST BE REAL TIRED.

COOK 6

SPECIAL GYOZA TO BUILD YOUR STAMINA DURING THE SUMMER DOLDRUMS

Bartley scanlations

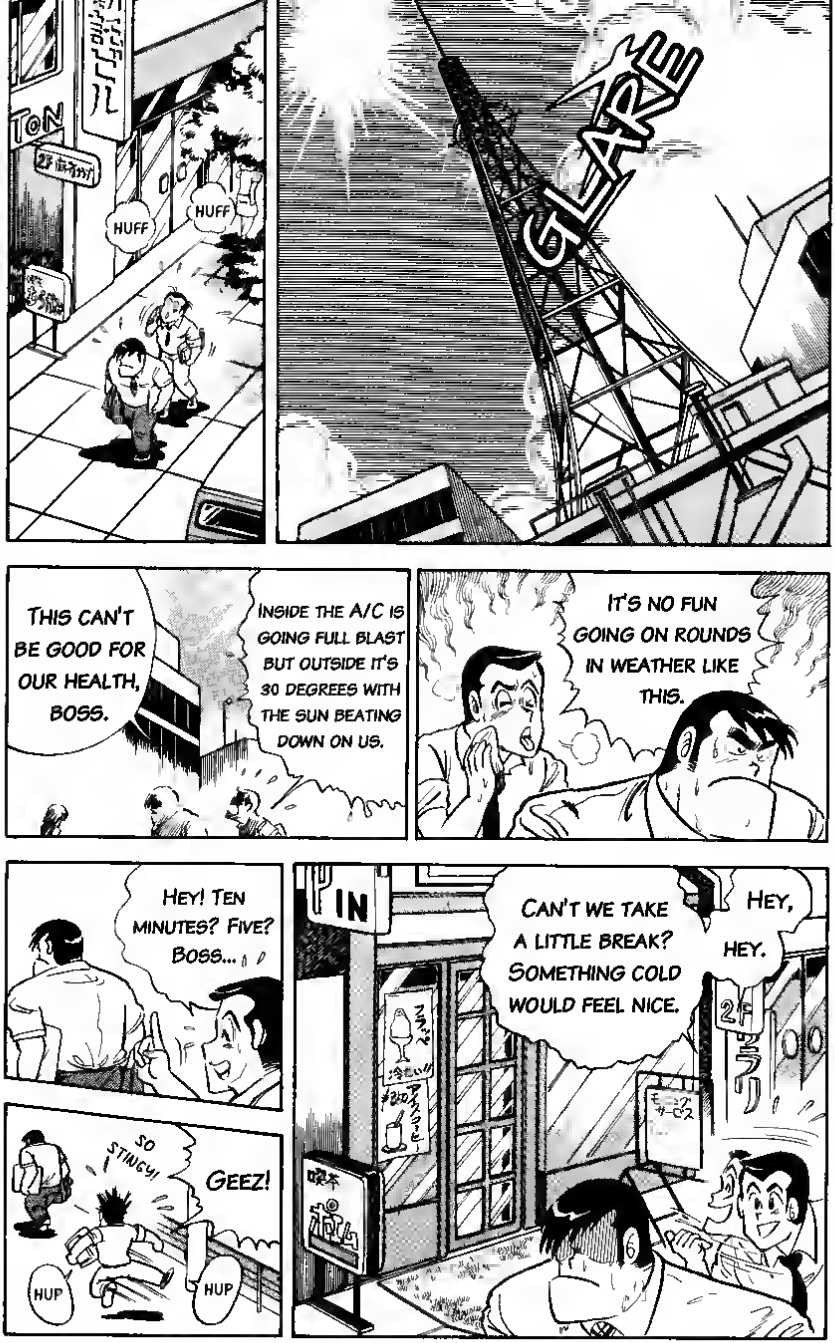
Cleaner: Ashenta

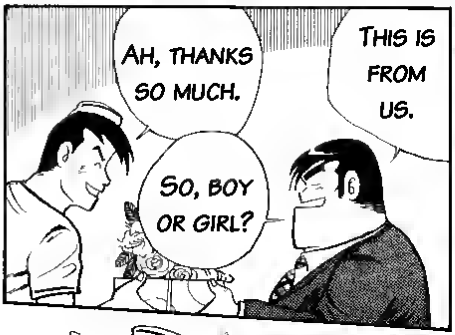

SIZZLE
HERE YOU GO! THANKS FOR WAITING.
AND SOUP GYOZA FOR THE BOY.

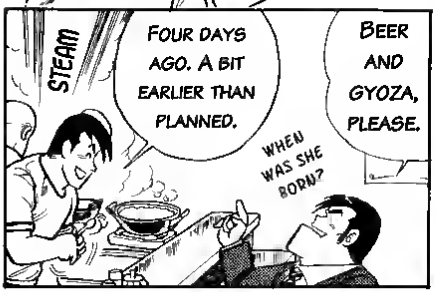
SLURP
GULP
GULP
CHOMP
HOO
HOO
HOO
HOO
ADD SOME CHILI OIL AND MINCED GARLIC...
DIP GENER-OUSLY...
SPLASH

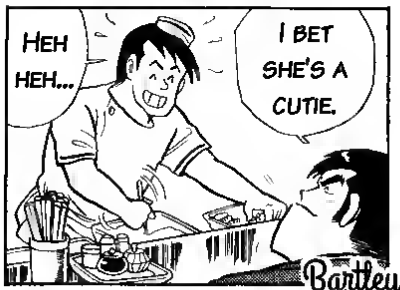
YUM!
SO GOOD!
WHOO!
YEAH, YUMMY.
HOO HOO
THEY'RE ABOUT AS GOOD AS THE ONES YOU MAKE, DADDY!
HEHE
I'M HAPPY TO HEAR YOUR FAMILY SAY THAT, IWA.
SIZZLE
ROLL
ROLL
ROLL
ME TOO!
CAN I GET ANOTHER BATCH?
THAT'S ONLY BECAUSE I'VE BEEN HERE ENOUGH TIMES TO LEARN THEIR SECRET.
THEY'RE STILL NO MATCH!
STEAM
STEAM
ANOTHER TWO ROUNDS TO FRY, POPS!
MM.
REALLY?

SIGH
IT'S SUPPOSED TO BE NEXT WEEK, THE 22ND.
WHEN'S YOUR DUE DATE?
I'M FINE. EVERYTHING'S BEEN GOING WELL, AND I'M NOT WORKING THAT HARD.
SHE IS WORKING HARD!!!
OH? YOU'RE REALLY SOMETHING.
I TOLD HER TO TAKE IT EASY AND STAY HOME, BUT SHE WON'T LISTEN TO ME.
WHAT? SO SOON? ARE YOU OK WORKING LIKE THIS?
YEAH.
*HAND-MADE GYOZA IPPINKAN
BEER AND THREE PLATES OF GYOZA!
This shop is filled every night with people who know about it
TWO PORTIONS TO GO, PLEASE!
And this shop run by a husband and wife and his father have particularly delicious gyoza.
WELCOME!
At the edge of the Nakasu neighborhood of Hakata, there are small shops that sell only gyoza.
CLATTER
GOOD EVENING!


HUFF
HUFF
GLARE
THIS CAN'T BE GOOD FOR OUR HEALTH, BOSS.
INSIDE THE A/C IS GOING FULL BLAST BUT OUTSIDE IT'S 30 DEGREES WITH THE SUN BEATING DOWN ON US.
IT'S NO FUN GOING ON ROUNDS IN WEATHER LIKE THIS.
HEY! TEN MINUTES? FIVE? BOSS...
CAN'T WE TAKE A LITTLE BREAK? SOMETHING COLD WOULD FEEL NICE.
HEY, HEY.
IN
2F
SO STINGY!
GEEZ!
HUP
HUP





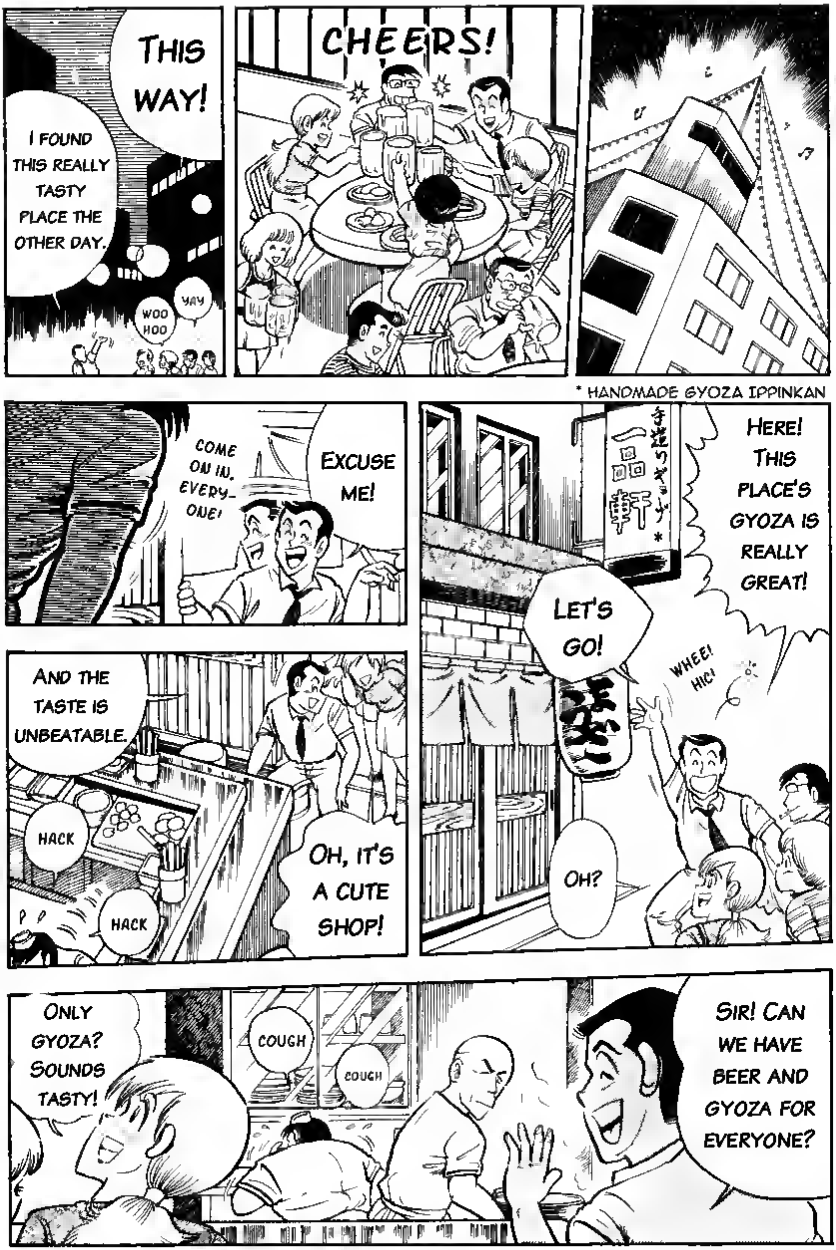


Bartley
scanlations

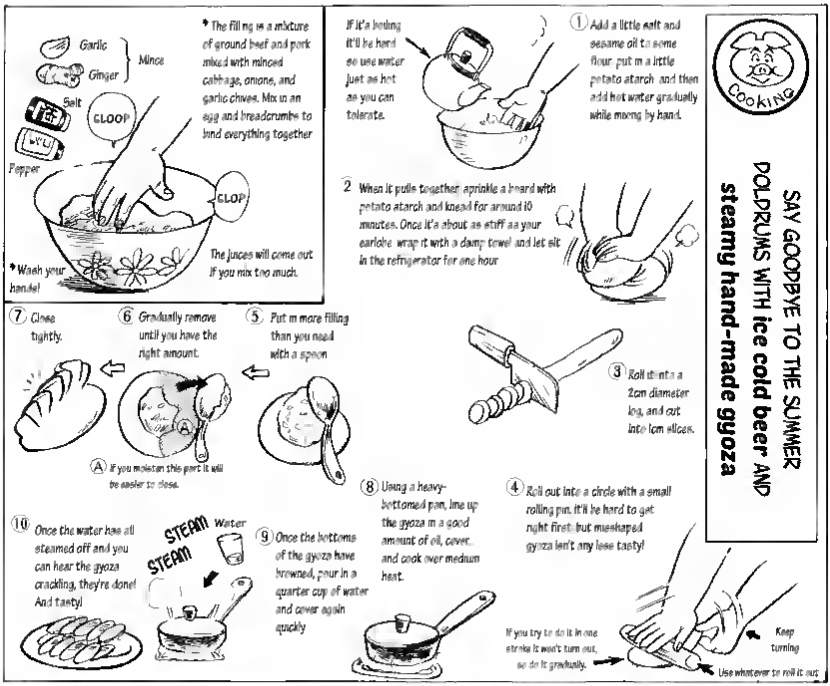
JUST ONE SECOND!
IS THE TAKEOUT ORDER FOR FOUR READY YET?
WELCOME!
SOUP GYOZA FOR ME!
GYOZA PLEASE!
CLATTER
COME AGAIN.
THANKS FOR THE FOOD.
うどん
HUH, WHAT?
IT'S HARD WITHOUT YOUR WIFE AROUND, ISN'T IT?
SIGH.
BUT YOU KNOW...
THE EXTRA WORK IS NO PROBLEM. AND IT'S BETTER TO BE BUSY, ISN'T IT?

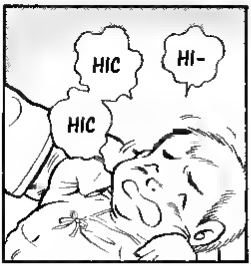
AND SINCE I HAVE TO WORK THOSE TIMES I CAN'T GO SEE THEM. I CLOSED THE SHOP THE DAY SHE WAS BORN BUT IT'S NOT LIKE I CAN DO THAT EVERY DAY.
I'D LIKE TO GET TO SEE HER. THEY'RE STILL AT THE HOSPITAL, AND THE VISITING HOURS ARE ONLY ONE TO THREE AND SEVEN TO NINE.
I'D BE HAPPY JUST TO GET TO GO ONCE IN A WHILE, BUT THE HOSPITAL IS PRETTY FAR. I CAN'T MAKE POPS RUN THE SHOP ON HIS OWN.
SO I'VE ONLY GOTTEN TO SEE MY BABY THE DAY SHE WAS BORN...
.....
AREN'T YOU LATE?
HUH?
UHM. THE MEETING WENT A LITTLE LONG.
GOOD WORK!
I'M BACK.

YES SIR.
CAN YOU TAKE THIS TO ACCOUNTING, MISS KIMURA?
SO YOU DIDN'T STOP ON THE WAY TO WATCH A LITTLE HIGH SCHOOL BASKETBALL?
SHUDDER
W-WHAT? N-NO, I DION'T...
WHAT HAPPENED TO YOUR HAND?
IT'S NO-THING.
I THOUGHT WE COULD ALL GO TO A BEER GARDEN TODAY.
I'M HEADED OUT.
DING DONG!
OH, BOSS!
HE HASN'T GONE ANYWHERE WITH US LATELY!
I TOLD YOU!
YOU SEE?!
BANG
SORRY, MAYBE ANOTHER DAY.


THIS WAY!
I FOUND THIS REALLY TASTY PLACE THE OTHER DAY.
WOO HOO
YAY
CHEERS!
* HANDMADE GYOZA IPPINKAN
EXCUSE ME!
COME ON IN, EVERY-ONE!
HERE! THIS PLACE'S GYOZA IS REALLY GREAT!
LET'S GO!
WHEE! HIC!
OH?
AND THE TASTE IS UNBEATABLE.
HACK
HACK
OH, IT'S A CUTE SHOP!
ONLY GYOZA? SOUNDS TASTY!
COUGH
COUGH
SIR! CAN WE HAVE BEER AND GYOZA FOR EVERYONE?

OH? DO YOU HAVE A COLD? YOUR VOICE SOUNDS STRANGE.
SPRINKLE
WELCOME!
HACK HACK
HUH?
Bartley
scanlation
ISN'T HE GOOD AT THAT?
.....
PINCH PINCH
ROLL ROLL
That hand...
YUM!
HERE YOU GO.


Garlic
Ginger
Mince
Salt
Pepper
GLOOP
GLOP
* The filling is a mixture of ground beef and pork mixed with minced cabbage, onions, and garlic chives. Mix in an egg and breadcrumbs to bind everything together
* Wash your hands!
The juices will come out if you mix too much.
If it's boiling it'll be hard so use water just as hot as you can tolerate.
1 Add a little salt and sesame oil to some flour. put in a little potato starch and then add hot water gradually while mixing by hand.
2 When it pulls together sprinkle a board with potato starch and knead for around 10 minutes. Once it's about as stiff as your earlobe wrap it with a damp towel and let sit in the refrigerator for one hour
3 Roll thinly a 2cm diameter log, and cut into 1cm slices.
4 Roll out into a circle with a small rolling pin. It'll be hard to get right first but misshaped gyoza isn't any less tasty!
If you try to do it in one stroke it won't turn out, so do it gradually.
Keep turning
Use whatever to roll it out
5 Put in more filling than you need with a spoon
6 Gradually remove until you have the right amount.
7 Close tightly.
A If you moisten this part it will be easier to close.
8 Using a heavy-bottomed pan, line up the gyoza in a good amount of oil, cover, and cook over medium heat.
9 Once the bottoms of the gyoza have browned, pour in a quarter cup of water and cover again quickly
STEAM
STEAM
Water
10 Once the water has all steamed off and you can hear the gyoza crackling, they're done! And tasty!
COOKING
SAY GOODBYE TO THE SUMMER DOLDRUMS WITH ice cold beer AND steamy hand-made gyoza


HIC
HIC
HI-

HA
HA
HA

BLIBBLE!
BOO BOO!
COOCHIE COO!
千葉病院
* CHIHAYA HOSPITAL

LATER.
RIGHT! DADDY IS GONNA WORK REAL HARD NOW!
THANKS, IWA! SORRY FOR MAKING YOU DO THIS. BUT MY GIRL'S LOOKING SO GOOD!
SCRATCH
YOU'RE REALLY GOOD AT THIS FOR AN OFFICE WORKER, MR. ARAIWA.
M-MISS KIMURA!
SO THAT'S WHY...
IT REALLY DOES A NUMBER ON YOUR HANDS.
SIGH.
YOU'RE REALLY AMA-ZING, BOSS.
R-RIGHT. KEEP IT A SECRET FROM EVERYONE, OK?
YOUR GYDZA WERE VERY TASTY, BOSS.
MHMM...
BYE BYE!

AHAHA! GYOZA AGAIN?! THEY ARE TASTY, THOUGH...
STEAM
STEAM
I'M HOME!
WELCOME HOME, DADDY!
GRIN
SO IT'S A GIRL? THAT'S NICE...
YOU'VE BEEN WORKING HARD LATELY.
YUMMY! SO GOOD!
HACK HACK HACK
Teehee
HONEY, WHY DON'T WE TRY FOR ANOTHER ONE?

COOK 7

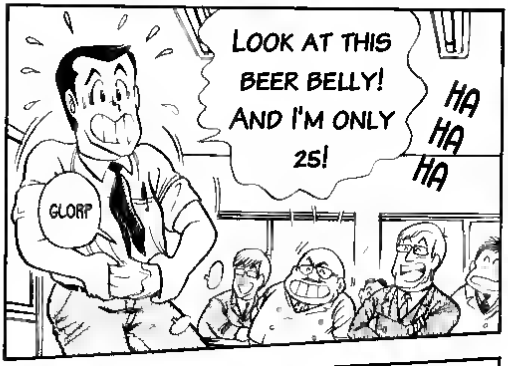
NO MATTER HOW MUCH YOU EAT YOU WON'T GET FAT HEALTHY COOKING

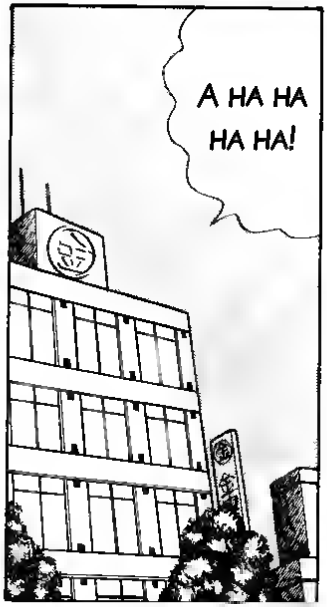
Bartley scanlations

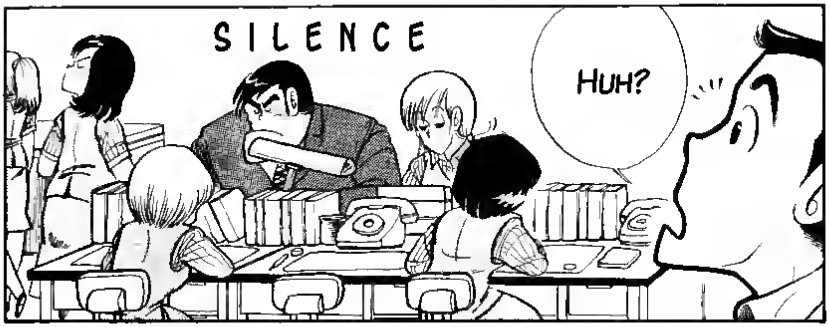
Cleaner:
Ashenta

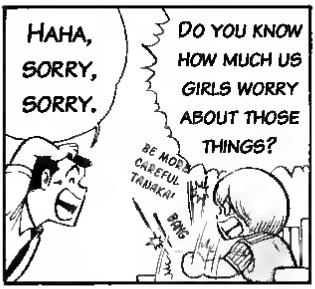
The horses grow stout, but...

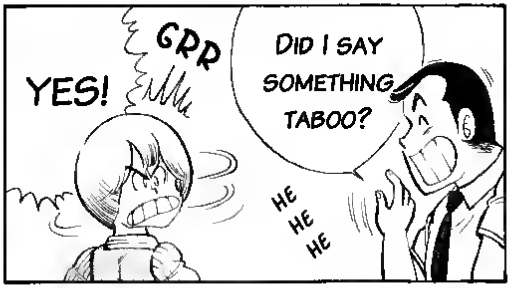
They say that with good weather in fall






SILENCE
HUH?

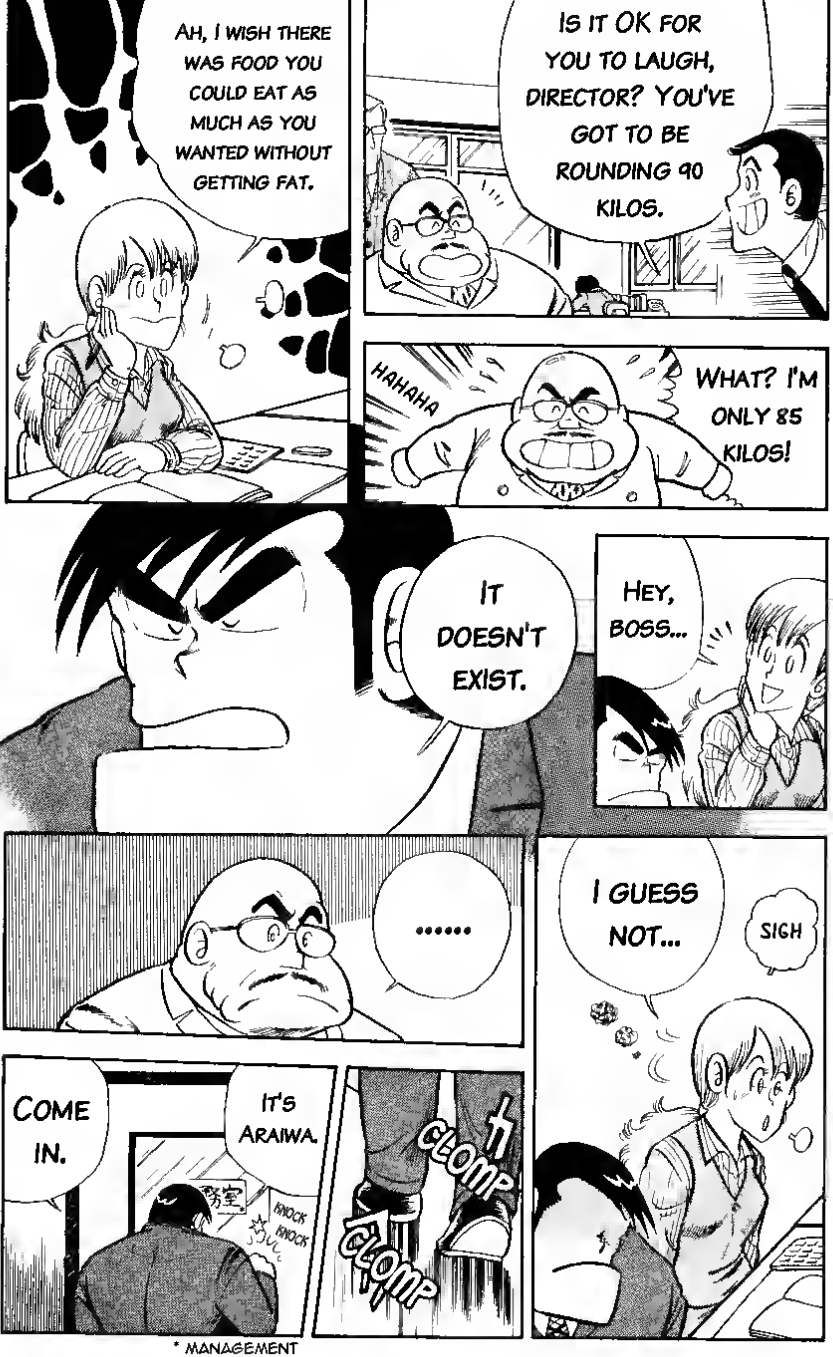

HAHA, SORRY, SORRY.
DO YOU KNOW HOW MUCH US GIRLS WORRY ABOUT THOSE THINGS?
BE MORE CAREFUL TANAKA!
BANG


GRR
YES!
DID I SAY SOMETHING TABOO?
HE HE HE

THEY'RE QUITE THE COMEDY TEAM!
HA HA HA

BUT I WONDER WHY... I'VE WORKED HARD TO KEEP DOING SPORTS...
DIG

KA-THUNK
ISN'T IT BECAUSE YOU ALWAYS HEAD OUT AFTERWARD TO HAVE A FEW BEERS?


AH, I WISH THERE WAS FOOD YOU COULD EAT AS MUCH AS YOU WANTED WITHOUT GETTING FAT.
IS IT OK FOR YOU TO LAUGH, DIRECTOR? YOU'VE GOT TO BE ROUNDING 90 KILOS.
HAHAHA
WHAT? I'M ONLY 85 KILOS!
IT DOESN'T EXIST.
HEY, BOSS...
.....
I GUESS NOT...
SIGH
COME IN.
IT'S ARAIWA.
KNOCK KNOCK
CLOMP
CLOMP

* MANAGEMENT

PLEASE, SIT DOWN.
ABOUT THINGS FROM EARLIER...
THIS ISN'T WORK-RELATED, BUT...
WHAT IS IT?
COME WITH ME.
WELL, IT'S OKAY WITH ME EITHER WAY, BUT...
IS IT REALLY TRUE THAT THERE ISN'T ANY FOOD THAT YOU CAN EAT WITHOUT GETTING FATTER?
CLICK
HUH?

* NISHIKYU BUILDING
2F
吉長
エアロビクス
ダンス教室
西急ビル
HERE WE ARE.
Bartley
scanlation
* YOSHINAGA AEROBICS DANCE CLASS
ONE, TWO, THREE, FOUR!
LIFT YOUR LEGS HIGHER!
OKAY!
CLAP
CLAP
CLAP
MMM, AREN'T YOUNG GIRLS NICE?
AH, THIS ISN'T THE TIME FOR THAT. WE'RE HEADING TOWARDS THE BACK.
ONE, TWO, THREE, FOUR!

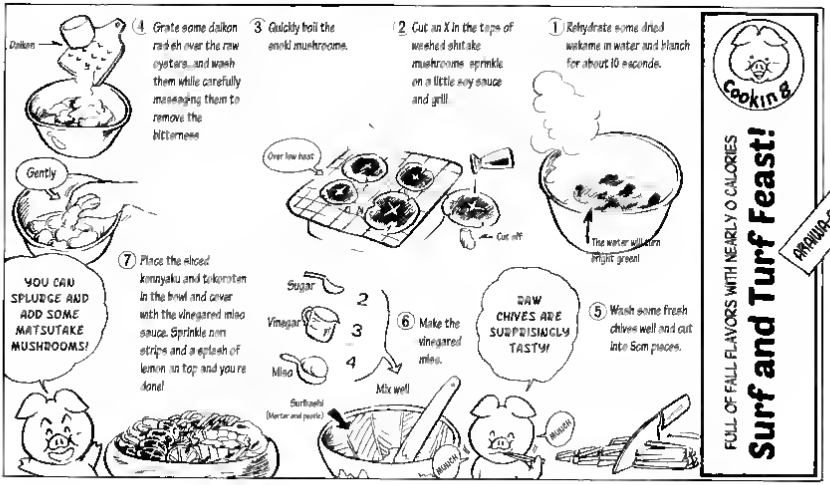
THAT'S MY WIFE.
YOU SEE THAT GROUP OF CHUBBY WOMEN IN THE BACK THERE?
HUFF
HUFF
HUFF
JIGGLE
JIGGLE
PARTICULARLY THE FAT ONE IN THE BLACK LEOTARD?
HUFF
BOING
BOING
LOOK!
WHAT DO YOU THINK? I'VE LOST SOME WEIGHT AROUND THE MIDDLE, RIGHT?
I WAS JUST IN THE AREA, SO...
WHAT ARE YOU DOING HERE, HONEY?
YOU'VE LOST QUITE A BIT... HAHAA
YES, DEAR...

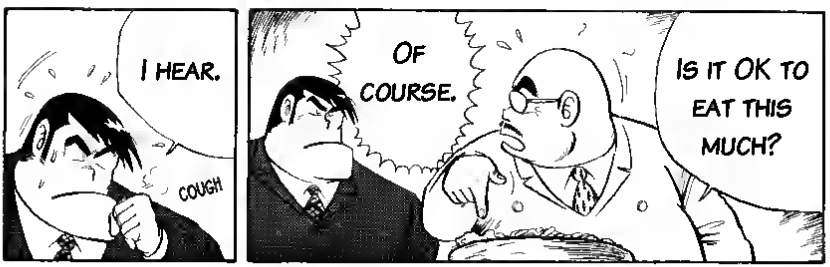
I FEEL SORRY FOR HER.
AND SHE'S BEEN GOING FOR ALMOST THREE MONTHS ALREADY.
SHE HASN'T CHANGED AT ALL.
SHE'S BEEN WORKING ON HER DIET, TOO, EATING MAINLY FRUITS AND VEGETABLES, BUT SHE'S JUST NOT LOSING ANY WEIGHT.
ESPECIALLY WHEN I SEE HER SURROUNDED BY ALL OF THOSE FIT YOUNG WOMEN.
IT MAKES HER LOOK EVEN FATTER.
HUH?
I HOPED YOU COULD ASK YOUR WIFE FOR HELP.
WHY ARE YOU TELLING ME THIS?

THE FOOD FROM YOUR PLACE IS ALWAYS SO GREAT. I THINK YOUR WIFE COULD HOLD HER OWN AGAINST THE PROS!
SO I THOUGHT SHE MUST KNOW OF SOME FOOD THAT YOU COULD EAT AS MUCH AS YOU'D LIKE WITHOUT GETTING FAT.
SO PLEASE ASK YOUR WIFE FOR ME, ARAIWA!
AHH...
PAT
THE NEXT DAY.
金
LET ME SEE!
SO THIS IS IT?!
I DON'T KNOW IF YOUR WIFE WILL LIKE IT OR NOT, BUT IF SHE'D LIKE TO TRY...
HERE YOU GO.
営業室*

* MANAGEMENT

DON!


cookin'
FULL OF FALL FLAVORS WITH NEARLY 0 CALORIES
Surf and Turf Feast!
ARAKIWA-STYLE
1 Rehydrate some dried wakame in water and blanch for about 10 seconde.
The water will turn bright green!
2 Cut an X in the tops of washed shiitake mushrooms, sprinkle on a little soy sauce and grill.
Over low heat
Cut off
3 Quickly boil the enoki mushrooms.
4 Grate some daikon radish over the raw oysters...and wash them while carefully massaging them to remove the bitterness
Daikon
Gently
5 Wash some fresh chives well and cut into 5cm pieces.
RAW CHIVES ARE SURPRISINGLY TASTY!
MUNCH
6 Make the vinegared miso.
Sugar 2
Vinegar 3
Miso 4
Mix well
Suribachi (Mortar and pestle)
7 Place the sliced konnyaku and tokoroten in the bowl and cover with the vinegared miso sauce. Sprinkle nori strips and a splash of lemon on top and you're done!
YOU CAN SPLURGE AND ADD SOME MATSUTAKE MUSHROOMS!


I HEAR.
COUGH
OF COURSE.
IS IT OK TO EAT THIS MUCH?

And since it's heavy in fiber it's good for your metabolism.

*It also contains many vitamins and minerals, such as iodine.

IN OTHER WORDS, IT'LL HELP YOU POOP BETTER.

OH?

OYSTERS AND OTHER SHELLFISH DON'T HAVE MANY CALORIES, AND SEAWEED AND MUSHROOMS HAVE NO CALORIES.

Bartley scanslation

REALLY?

AND MAKE SURE TO STILL HAVE RICE AT EVERY MEAL.

IF YOU USE MAYONNAISE OR SOME OTHER OILY SALAD DRESSING, IT WILL RUIN THE POINT.

BUT MAKE SURE JUST TO USE THIS VINEGARED MISO OR THREE-FLAVOR VINEGAR FOR SEASONING.

1 serving of udon: ~250 Calories

1 bowl of rice: ~160 Calories

1 slice of bread (thick cut): ~160 Calories

2 eggs: ~160 Calories

RICE WILL FILL YOU UP WITH RELATIVELY FEW CALORIES, AND WILL HELP KEEP YOU FEELING FULL FOR LONGER.

OH? THANKS!

IS WHAT SHE SAID.

THERE ARE A NUMBER OF OTHER RECIPES AND IDEAS IN THIS NOTEBOOK, SO TRY THEM OUT.

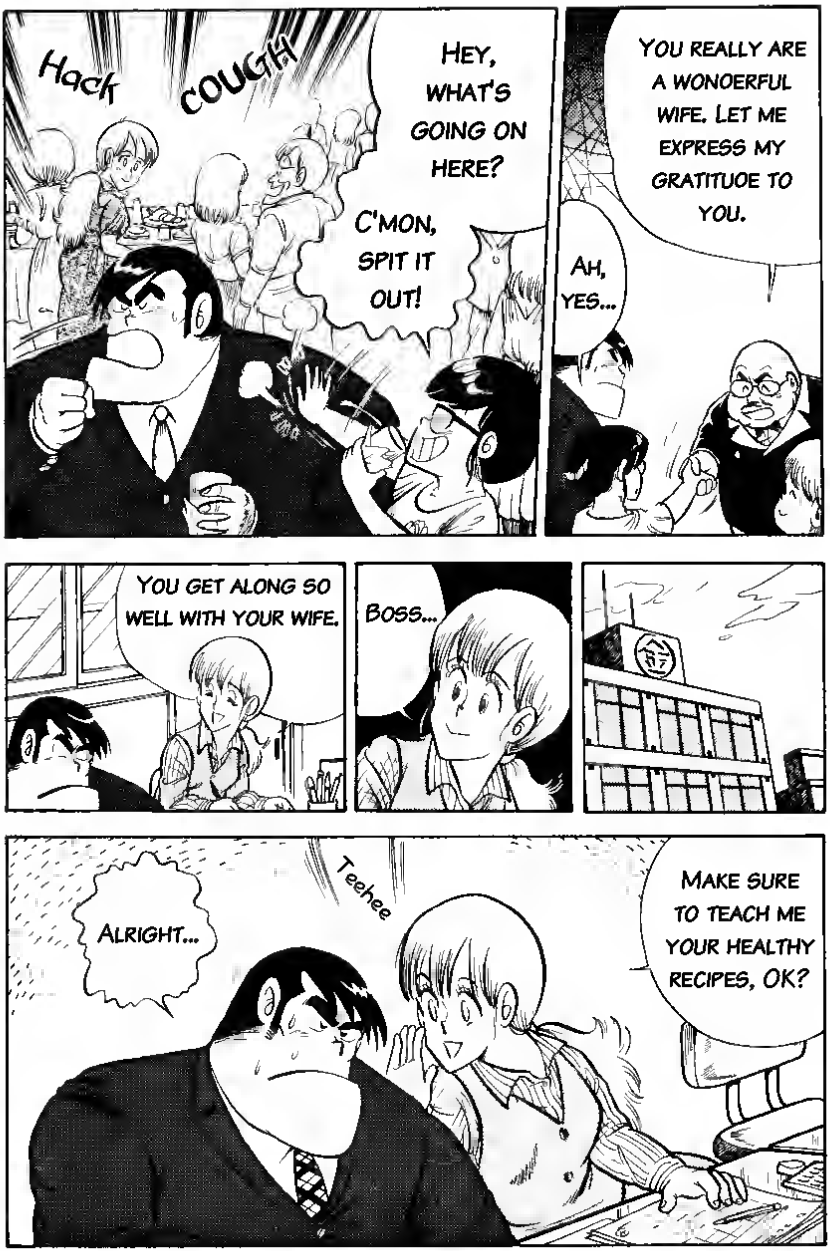
...SO I HEAR.

MHMM!

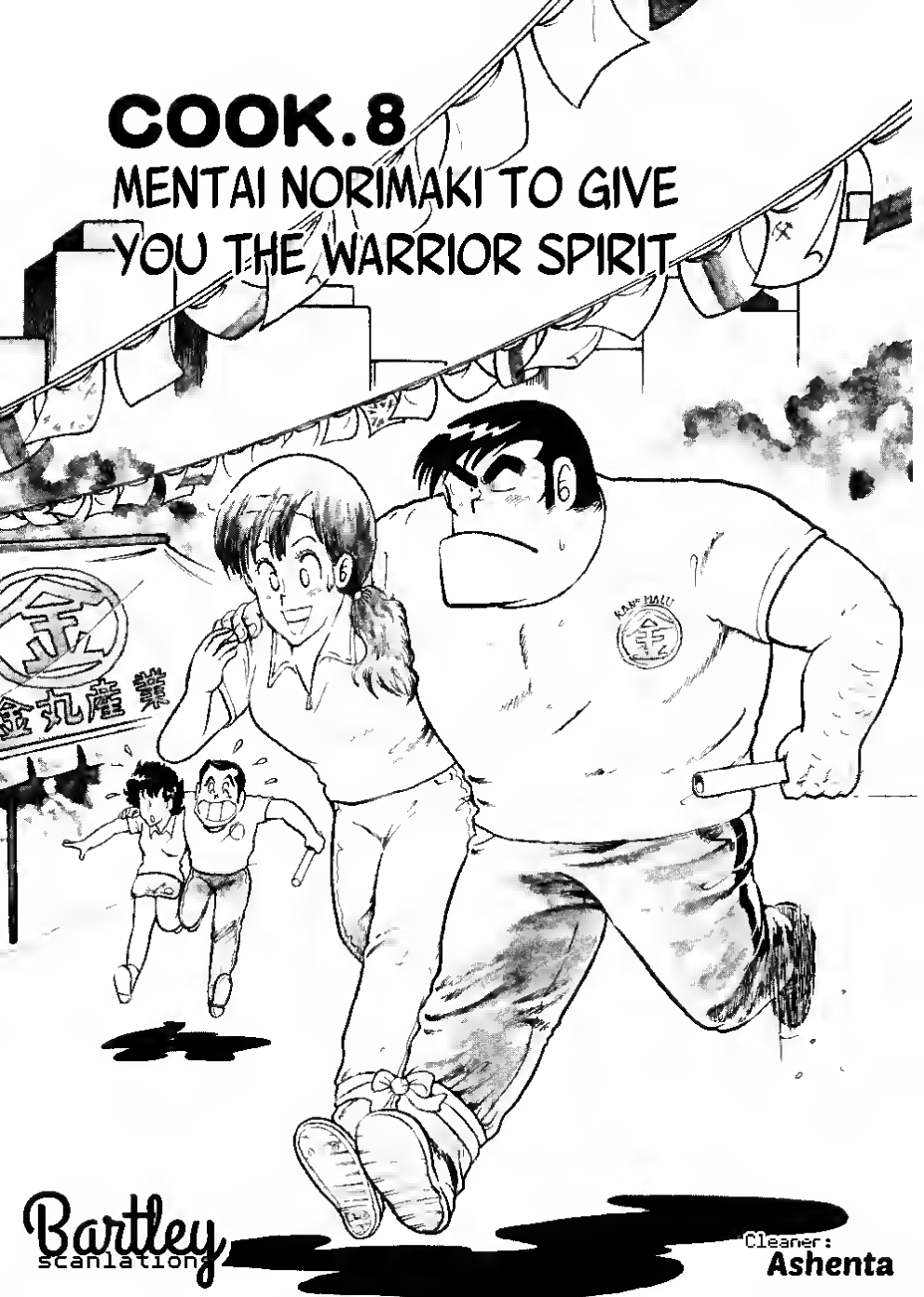
IN OTHER WORDS, TRADITIONAL JAPANESE FOOD IS THE BEST.

One month later...
KANAMARU CORPORATION
30TH ANNIVERSARY PARTY
Lookin' sharp!
WELL!
YOU KNOW...
WOW!
OH! IT'S THE DIRECTOR AND HIS WIFE!

MMM, MM. ♫
NO WAY! THE LAST TIME I SAW HIS WIFE SHE LOOKED LIKE A ROLY-POLY PIG!
OH!
OH!
HASN'T THE DIRECTOR ALSO LOST SOME WEIGHT RECENTLY?
HMM, YEAH
CHOMP
CHOMP
SO YOU'RE HIS WIFE! THANKS SO MUCH!
HELLO.
OH! ARAIWA!
MY WIFE AND I ARE VERY HAPPY THAT IT HAS BEEN WORKING OUT FOR YOU.
HUH?
LOOK! I'VE LOST SO MUCH WEIGHT THANKS TO YOUR RECIPES!

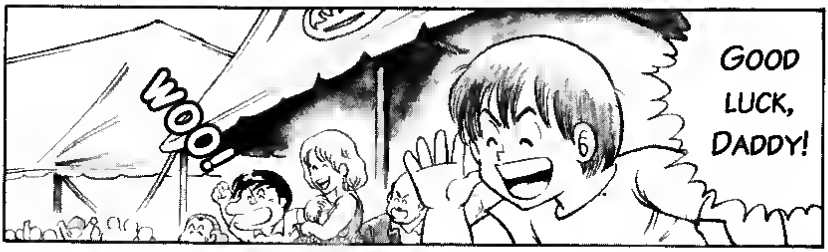

Hack
COUGH
HEY, WHAT'S GOING ON HERE?
C'MON, SPIT IT OUT!
YOU REALLY ARE A WONOERFUL WIFE. LET ME EXPRESS MY GRATITUOE TO YOU.
AH, YES...
YOU GET ALONG SO WELL WITH YOUR WIFE.
BOSS...
Teehee
ALRIGHT...
MAKE SURE TO TEACH ME YOUR HEALTHY RECIPES, OK?

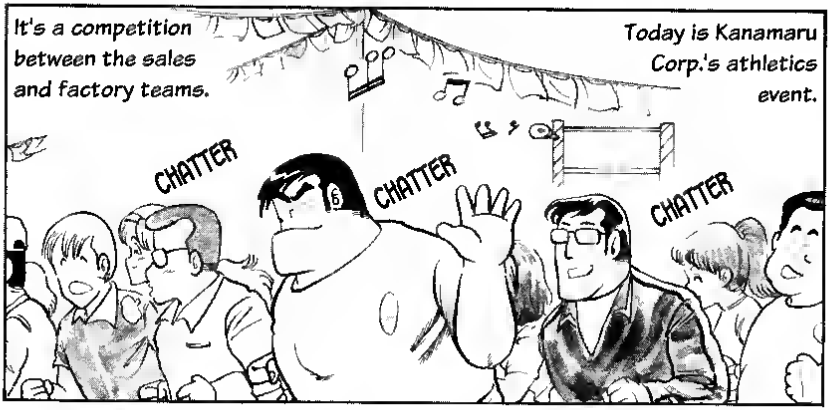
COOK.8
MENTAI NORIMAKI TO GIVE YOU THE WARRIOR SPIRIT



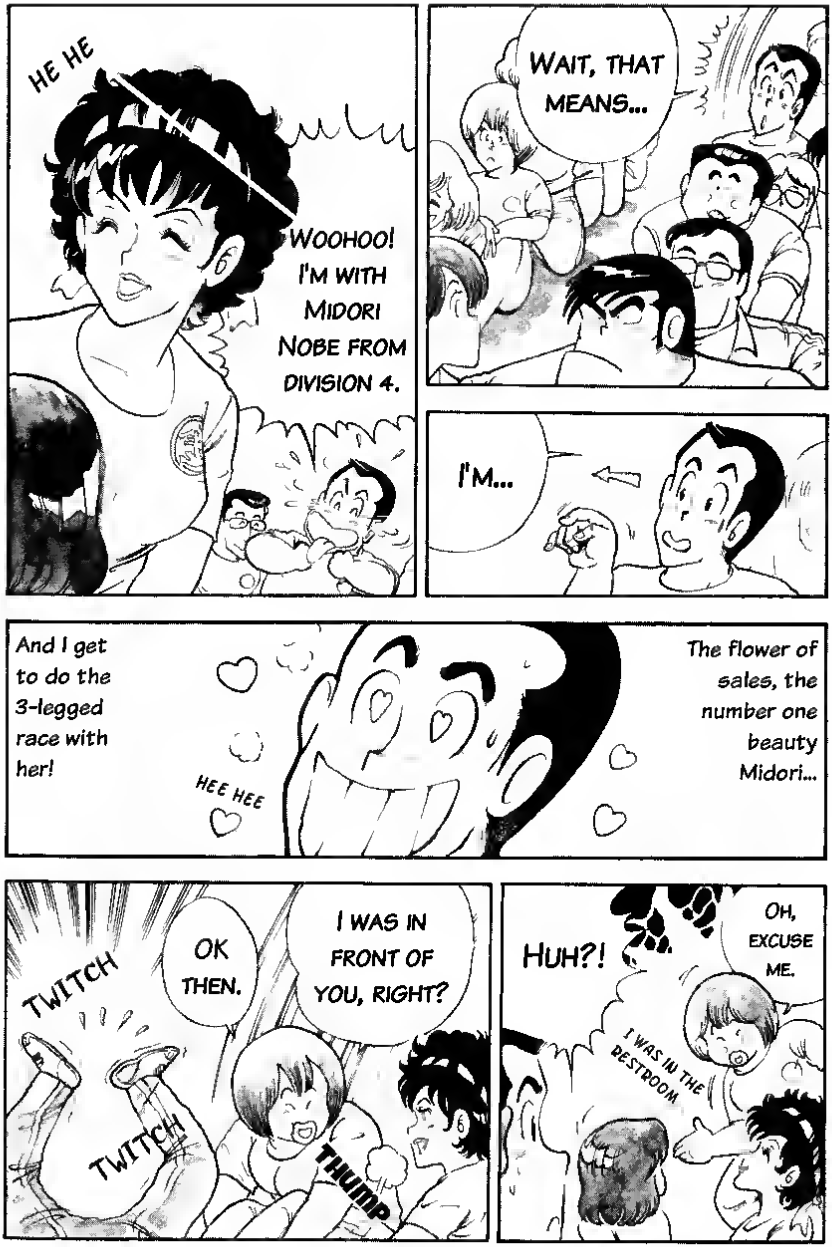
Bartley scanlations
Cleaner:
Ashenta

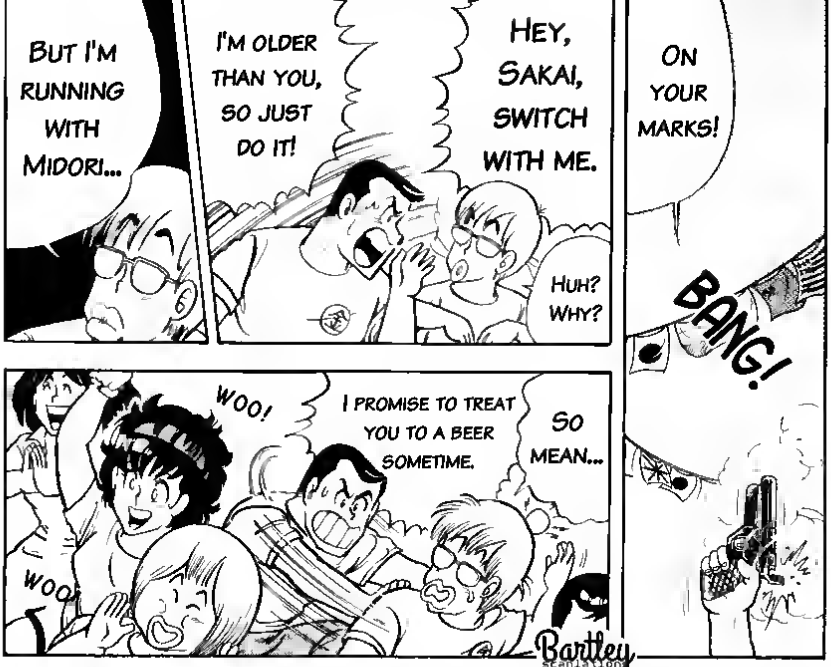
* HAKATA WARD ATHLETICS PARK

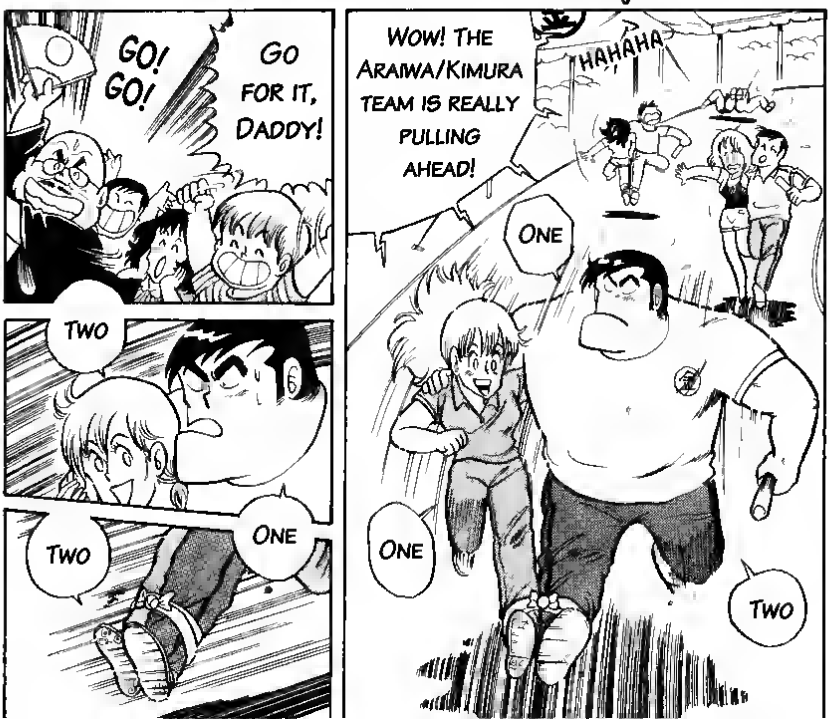




HAHAHA, SALES HAS NO CHANCE.
GO, SALES, GO!
SHAKE
SHAKE
SHAKE
DON'T BE SO SURE, FACTORY DIRECTOR! THIS IS OUR YEAR TO WIN!
NO WAY WE'LL LOSE AGAINST THE WEAKLINGS IN SALES!
FACTORY IS GOING TO WIN THIS YEAR, LIKE ALWAYS.
I GET TO DO THE 3-LEGGED RACE WITH YOU, BOSS!
BLINK
3, 4, 5, 6, 7...
WOW! THIS IS GREAT!


HE HE
WOOHOO! I'M WITH MIDORI NOBE FROM DIVISION 4.
WAIT, THAT MEANS...
I'M...
And I get to do the 3-legged race with her!
HEE HEE
The flower of sales, the number one beauty Midori...
TWITCH
TWITCH
OK THEN.
I WAS IN FRONT OF YOU, RIGHT?
THUMP
HUH?!
OH, EXCUSE ME.
I WAS IN THE RESTROOM

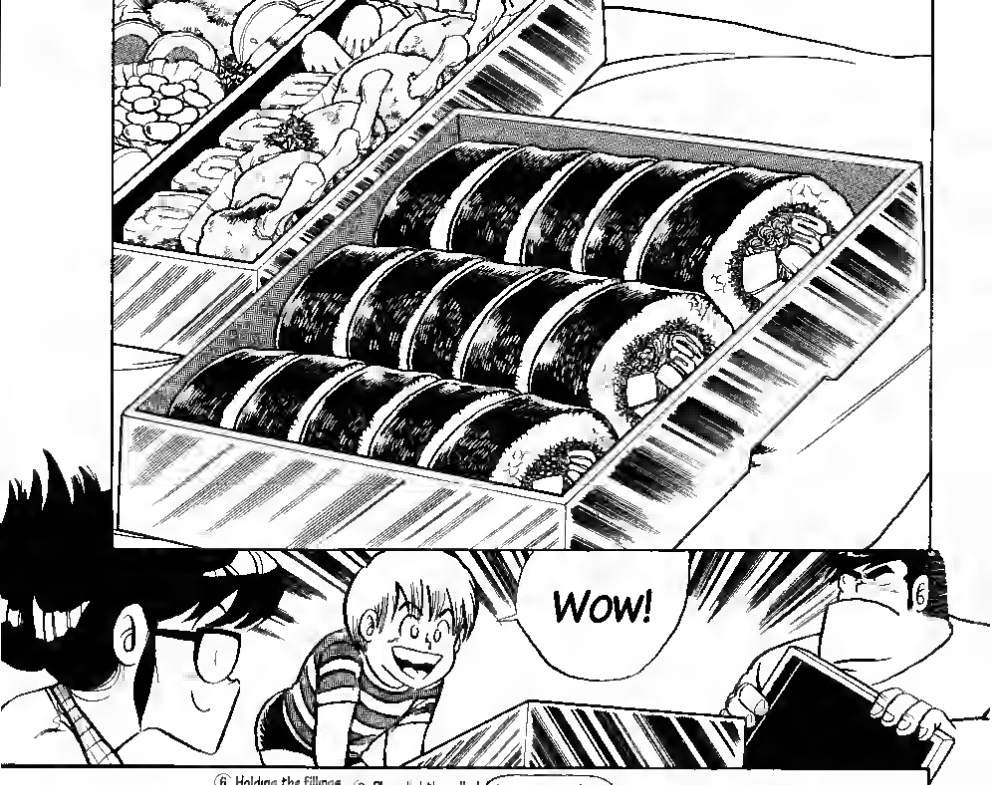

BUT I'M RUNNING WITH MIDORI...
I'M OLDER THAN YOU, SO JUST DO IT!
HEY, SAKAI, SWITCH WITH ME.
HUH? WHY?
ON YOUR MARKS!
BANG!
WOO!
WOO!
I PROMISE TO TREAT YOU TO A BEER SOMETIME.
SO MEAN...
Bartley
Scanlations


GO! GO!
GO FOR IT, DADDY!
WOW! THE ARAIWA/KIMURA TEAM IS REALLY PULLING AHEAD!
HAHAHA
ONE
TWO
ONE
TWO
ONE
TWO

YOU SEE?
YOU DID IT, DADDY!
SEE WHAT?
FIRST PLACE TO ARAIWA AND KIMURA IN SALES!
WOO! NO WAY!
HEE
WE WERE REALLY IN STEP THERE, RIGHT BOSS?
YEAH.
BANG
THIS MIGHT BE MY CHANCE TO GET CLOSE TO HER!
HEHEHE
READY
ON YOUR MARKS.
NEXT GROUP TO THE LINE!
OH? A TEAM HAS FALLEN RIGHT OFF THE BLOCK!
AH...
TUMBLE
THUMP!

THUMP
EEK!
OH!
OH OH OH...
AH!
HA HA!
HAHAHA, AGAIN?!
CRASH
OH!
THEY'VE FALLEN AGAIN! THEY JUST CAN'T STAY ON THEIR FEET! HA HA HA.
GEEZ, WHAT IS UP WITH YOU? CAN YOU EVEN WALK ON YOUR OWN?
IT'S JUST NOT GOING WELL FOR THEM...
HAHA!
HEHE
AHAHA
CRASH

THE SUN'S ABOUT TO GO DOWN...
HAHAHA CLAP
BEEEEP!
WOBBLE
WOBBLE
TWEE!
FINALLY!
TANAKA AND NOBE HAVE FINALLY CROSSED THE LINE!
SLUMP
TURN
HEHE, SORRY...
OH, YOU CAME?
HMM?
TWEE TWEE!
CHATTER
CHATTER
SIGH, MAYBE I SHOULDN'T HAVE BOTHERED.
WE'LL BE HAVING A ONE-HOUR LUNCH BREAK NOW!
TURN
I FINISHED UP EARLY AND CAME TO SEE!
MOMMY!
I'M HUNGRY!



Cooking

LET'S TRY, DAD!

Hakata's Famous SPICY MENTAI NORIMAKI

① Make sushi rice by mixing some awase vinegar into slightly hard rice.

Awase vinegar (1 part for 10 parts rice.)

Vinegar : Sugar : Salt

3 : 1 : A Pinch

If you fan it, it'll be nice and shiny

Mix with a cutting motion so it doesn't get mashed.

② Get your fillings together.

Spicy Mentai (raw)

Shiitake and Kanpyo (boiled with soy sauce and mirin)

Spinach (boiled)

Tamagoyaki

Cut each into appropriately-sized pieces

③ Place lightly grilled nori on a bamboo rolling sheet, and spread on rice.

Leave 2cm at the top

Place at the bottom of the rolling sheet.

④ Place a generous amount of mentai on the rice

A little below the middle.

⑤ Add other ingredients.

Place carefully to line everything up

⑥ Holding the fillings with your middle fingers, use your thumbs to pull up towards the other side

⑦ Lightly press and roll it together

The extra 2cm should stick.

SQUEEZE

SQUISH

⑧ Fix the shape

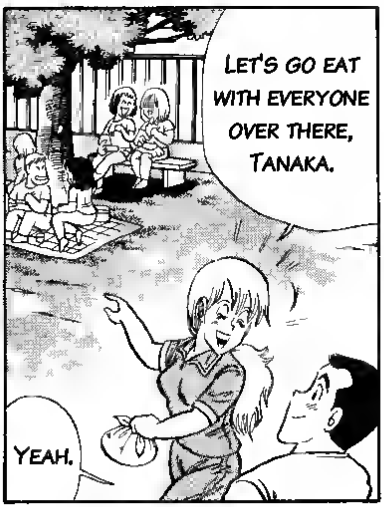
DAD, IF YOU SQUEEZE TOO HARD, IT'LL END UP LIKE THIS

Soak a towel with water and then sprinkle on a little vinegar

⑨ Moistening the knife with a vinegared towel, cut the roll into slices.

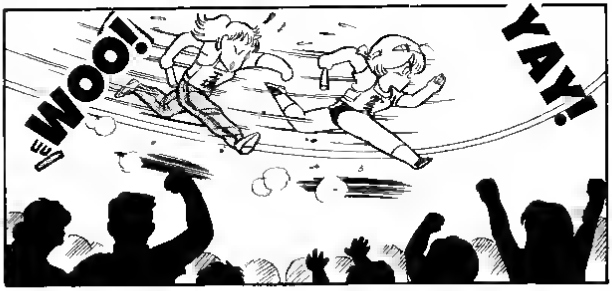
Bartley
scanlation

* STEAMY LUNCH



HAH!
HUH?
YOUR SUSHI ROLLS ARE EXCELLENT, MA'AM.
SO GOOD!
THEY SAY YOU CAN TELL THE SKILL OF A SUSHI CHEF BY HIS NORIMAKI...
HACK
HACK
COUGH
BUT THESE WERE MADE BY DADDY...
YOU'RE GETTING RICE EVERYWHERE, MAKOTO!
HA HA!
Everyone's fired up!
WOO
Not only that, the score is tied!
GO FOR IT!
SALES
FACTORY
182
182
LET'S DO IT!
And now only the relay race between the Sales and Factory teams is left.
Lunch is over, and the after-noon's events have concluded.
YAY!
YAY!

DON'T FALL AGAIN, TANAKA!
WOO!
DON'T LOSE, SALES!
LET'S GO FAC-TORY!
YAY!
YEESH!
MARCH
MARCH
MARCH
MARCH
TWEE
TWEE
TWEE
工場

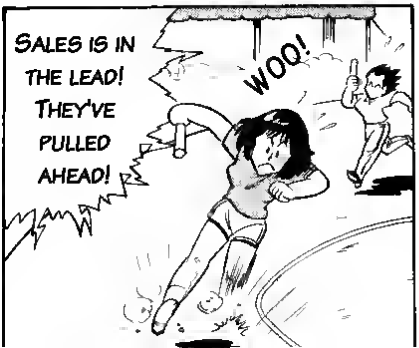

WOO!
YAY!

BANG!

YOU'RE OUR ANCHOR, SO DO YOUR BEST.
CHEW CHEW
CHOMP CHOMP

THE SPICY MENTAI WILL GIVE YOU ENERGY.
OH!
TAKE THIS.

WE'VE WON!
WE'VE GOT THIS!
NOT YET!


SALES IS IN THE LEAD! THEY'VE PULLED AHEAD!
WOO!

Boss...
WOO!
It's Araiwa! We've got this in the bag!
Daddy!
RUN
* RANDOM CHATTER
Explanation: Araiwa is powerful but not very fast.
STOMP
STOMP
STOMP
Huh?
STOMP
STOMP
STOMP
STOMP
DASH

IT'S UP TO YOU!
GOT IT!
HUH? MIDORI?
RIGHT, TIME TO REGAIN MY HONOR!
CHOMP
CHOMP
HUFF
HUFF
FIGHT FOR IT, SALES!
DASH
OH!
RUN
RRRR!

TANAKA!
WOO HOO!
YAY!
Bartley
scanlation
OH, HER BOYFRIEND'S HERE...
HUFF
HUFF
HUFF
AMA-ZING!
WOOHOO
I WONDER IF MIDORI SAW ME.
GLANCE
HEHE
HIP-HIP HOORAY!
HIP-HIP HOORAY!
WOOHOO!
SO, SO?
YEAH...

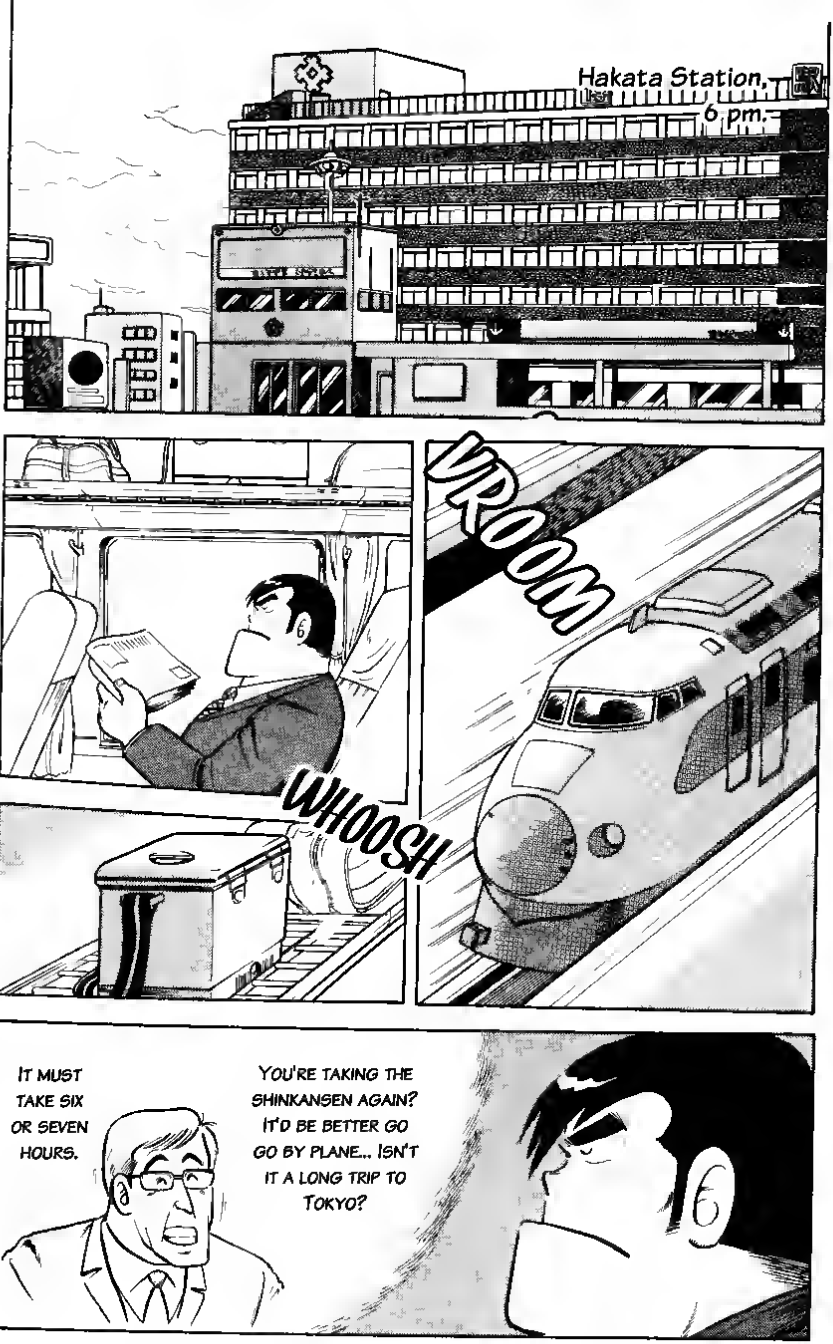
The next day...
GOOD MORNING.
MMM.
OOO.
ACK
MY BACK...
MY LEGS...
OOF.
I WISH I COULD HAVE HAD SOME OF YOUR SUSHI ROLLS, BOSS...
MHMM...

COOK.9

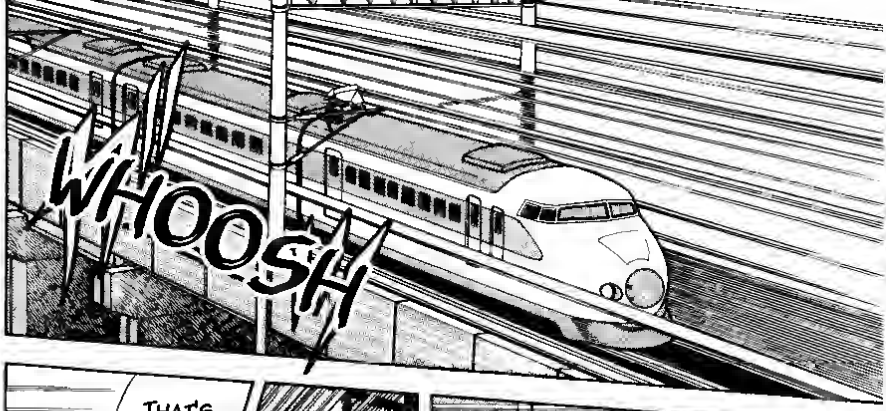
LET'S TRY TO MAKE HAKATA-STYLE TONKOTSU RAMEN!

Bartley scanlations

Cleaner:
Ashenta

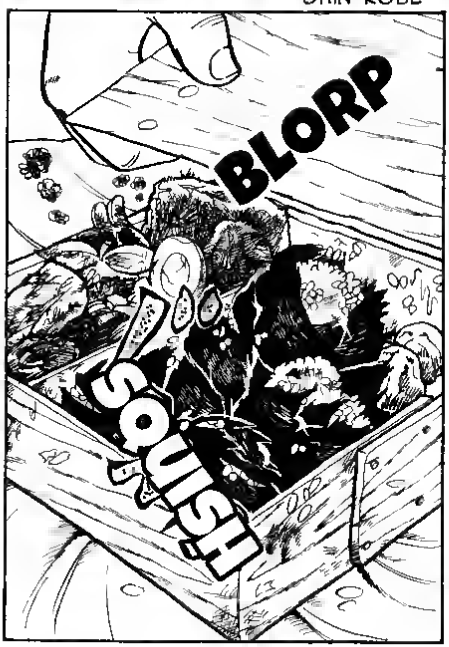

Hakata Station, 6 p.m.
VROOM
WHOOSH
YOU'RE TAKING THE SHINKANSEN AGAIN? IT'D BE BETTER GO GO BY PLANE... ISN'T IT A LONG TRIP TO TOKYO?
IT MUST TAKE SIX OR SEVEN HOURS.

YES SIR.
AND WORK HARD ON THIS TRIP, OK? WE NEED TO MAKE A GOOD IMPRESSION AT THE TOKYO TRADE FAIR.
HAHAHA, I SEE. DO AS YOU WISH.
WELL, I HAVE A HARD TIME WITH PLANES, SO...
YES SIR.
ANYWAY, DO YOUR BEST.
I WONDER WHY...
OUR TOKYO BRANCH SEEMS TO BE EXCITED TO HAVE YOU COME.
YEAH, IT'D BE SO NICE TO GO ALONG WITH YOU.
HACK HACK
MHMM.
YOU'RE GOING TO TOKYO TOMORROW, BOSS?
THAT SOUNDS SO NICE. I WISH I COULD GO...


WHOOSH

THAT'S HALF-WAY...
SIGH
新神戸*

*SHIN-KOBE


BLORP
SQUISH

RUMMAGE

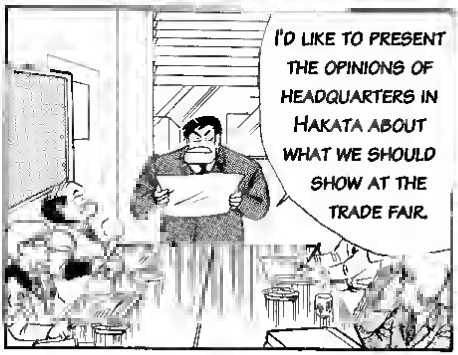
EAT IT ON THE TRAIN!
AT TIMES LIKE THIS I HAVE TO TRY TO MAKE YOU LUNCH.

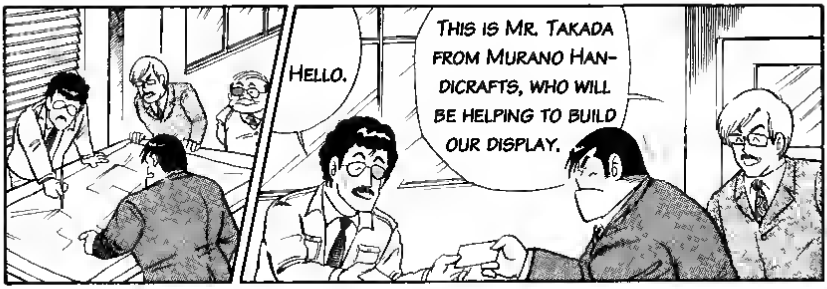
*YAESU CENTRAL GATE

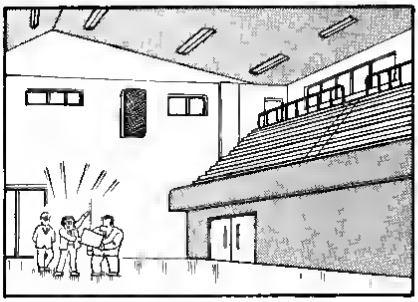
Kanamaru Corporation's Tokyo office. About 10 people who work to build contacts in the area.
HEY.
HELLO.
I'M BACK, AND I'VE BROUGHT ARAIWA.

*TOKYO BRANCH

~FUKUOKA HEADQUARTERS




HELLO.
THIS IS MR. TAKADA FROM MURANO HANDICRAFTS, WHO WILL BE HELPING TO BUILD OUR DISPLAY.



I THINK WE'RE ABOUT SET NOW. I THINK WE'VE GONE OVER PRETTY MUCH EVERYTHING.

SO WHY DON'T WE JUST GET TO IT? EVERYONE'S ON THE EDGE OF THEIR SEAT WAITING.

HEY, IWA...

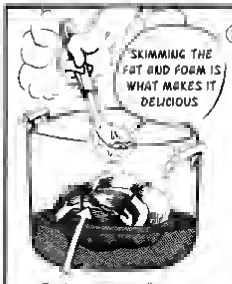
*KANAMARU CORPORATION TOKYO BRANCH

HAKATA GAMENI A DISH OF BRAISED CHICKEN AND VEGGIES, HAKATA STYLE

EVERYONE CAN TRY TO MAKE KYUSHU RAMEN!

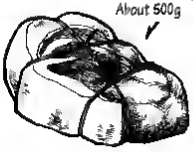
Heavy Pork Bone Broth

Araiwa Ramen



Flip the meat loose orally

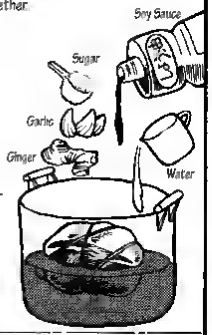
③ Cover and bring to a boil over high heat, and then reduce to medium heat and boil for around 40 minutes to an hour, skimming the fat and foam as needed



① First make the chashu pork. It's easier than you think!

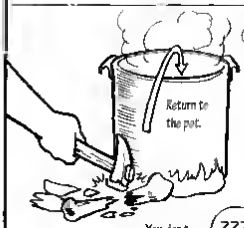
Tie up the pork shoulder after gathering it together.

② Place the pork in a large, deep pot and add soy sauce to cover the pork halfway. Add about 20% more water, 2 tbsp of sugar, and generous amounts of sliced ginger and garlic.

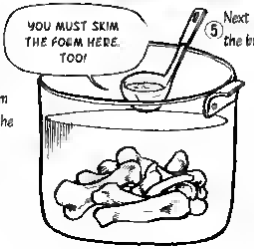


④ Remove the string and it's done!

* The boiling liquid will become the dashi for the broth, so it's very practical.



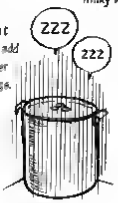
⑥ Add more water as it evaporates off, and midway through, remove the bones and break them with a hammer to allow the marrow to dissolve into the broth and make it milky white.



⑤ Next up, the broth!

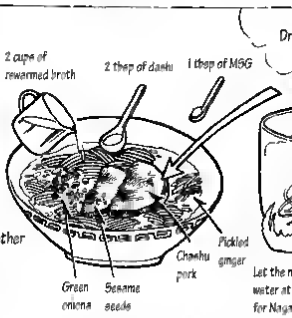
Fill a large, deep pot with water, and place in a good amount of pork bones. Bring to a boil over medium heat (You should be able to get pork bones from any large butcher. 1kg of bones should be about 100 yen!)

* Real Hakata Ramen from the Nagahama district uses pig hearts and part of the flavor comes from the bruise of the pig!



You don't need to add any other flavorings.

⑦ Turn the heat off after 4 or 5 hours and let cool overnight.

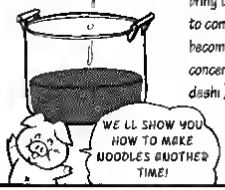


⑩ Put it all together in a bowl and you're done!

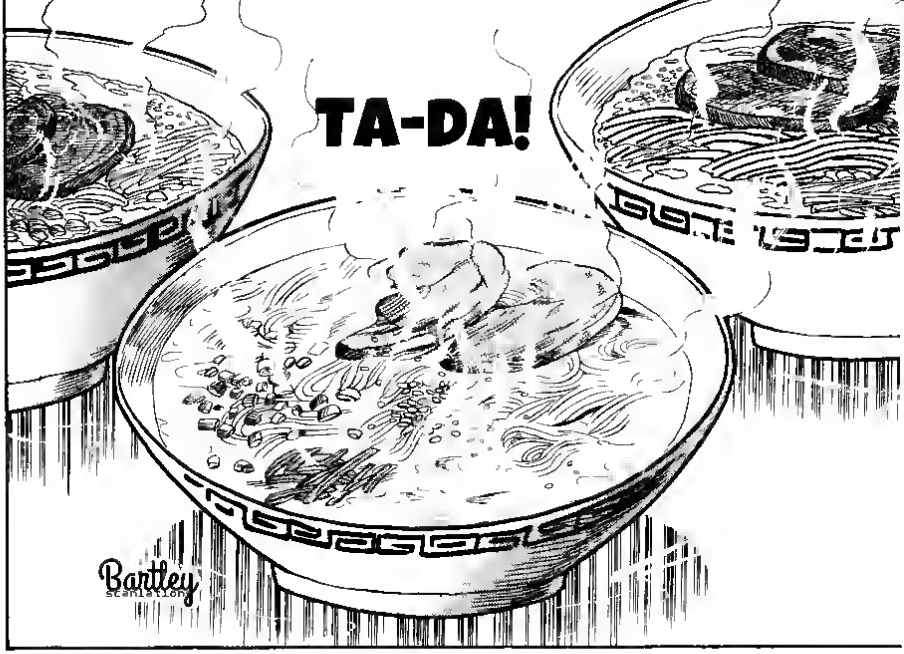
Let the noodles swim in a big pot of water at a rolling boil. (About 1 minute for Nagahama Ramen.)

⑨ Use fresh store-bought noodles.

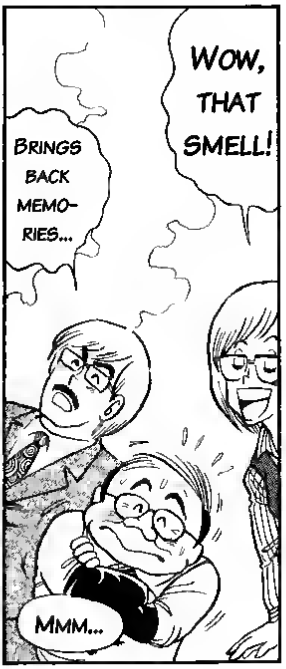
⑧ Dilute the dashi (the pork boiling liquid) by 2 or 3 times. Add salt and mirin and bring up to a boil to combine. (This becomes the concentrated dashi.)

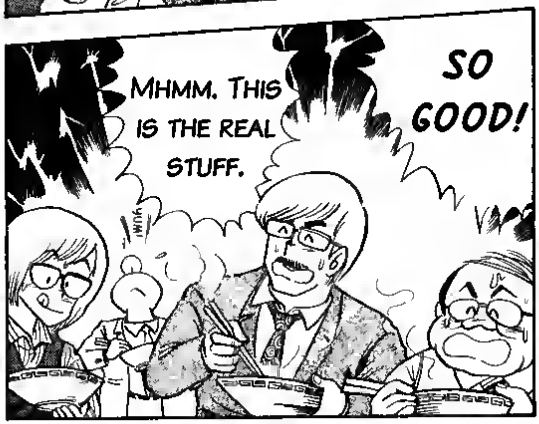


Since you make the broth and the dashi separately, it ends up creamy but still refreshing!


TA-DA!
Bartley
scanslation

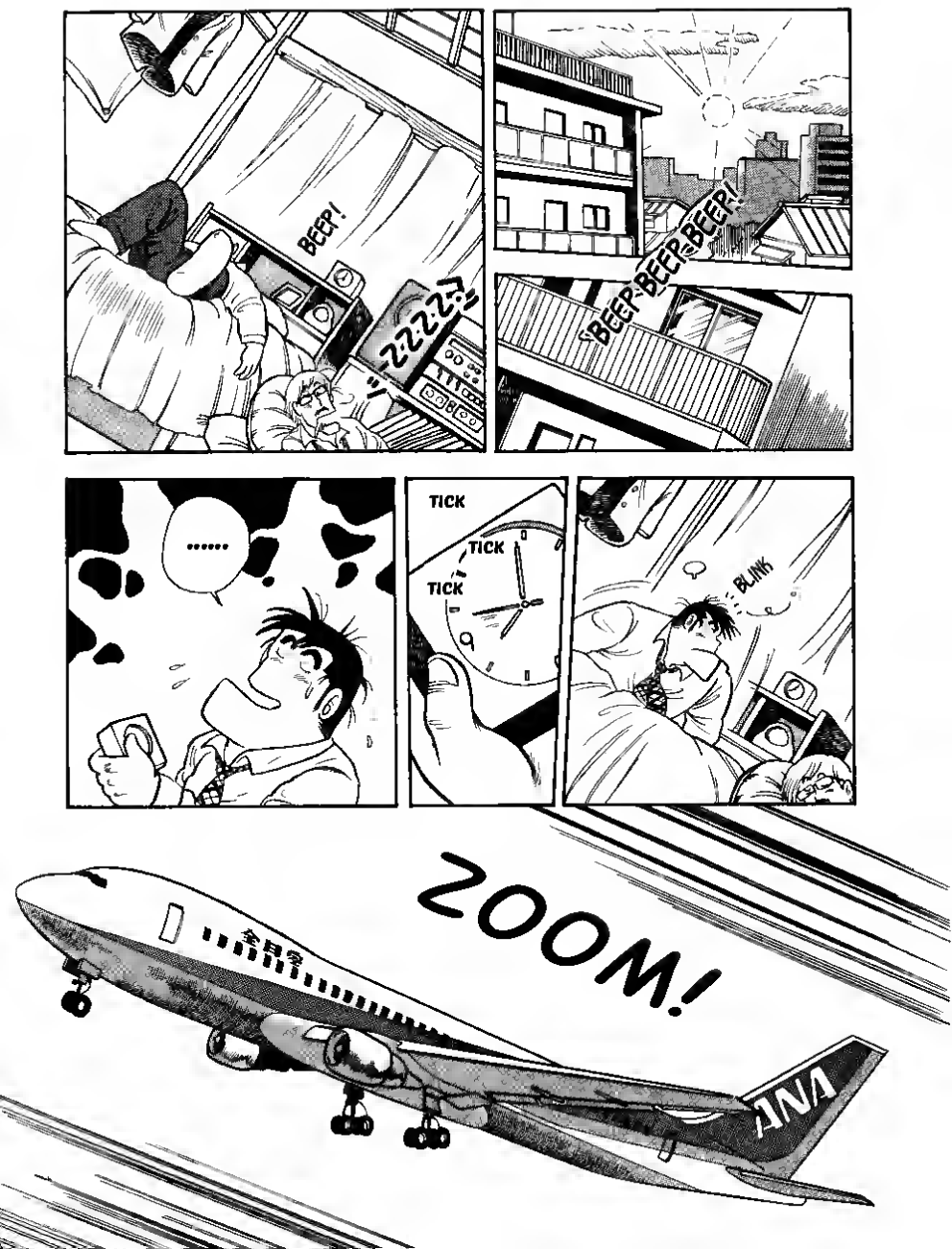
SIP
SPLORP
HOO
SLURP


WOW, THAT SMELL!
BRINGS BACK MEMO-RIES...
MMM...


MHMM. THIS IS THE REAL STUFF.
SO GOOD!
YUM!

+OPEN 24H
THEY'RE STILL A BIT DIFFERENT, LIKE THEY HAVE A TOKYO FLAVOR TO THEM...
THERE ARE SOME KYUSHU-STYLE RAMEN PLACES IN TOKYO, BUT...
九州ラーメン
DEAR TOKYOITES --KYUSHU PEOPLE ARE A BIT OLD-FA-SHIONED
BUT I KNOW THE FEELING
YEAH, IF IT ISN'T TONKOTSU THEN...
TOKYO RAMEN JUST DOESN'T COMPARE...
*KYUSHU RAMEN
HEHE.
I WANT TO GO BACK TO KYUSHU!
YEAH!
THUNK
WOW, THAT WAS GREAT!
LET'S GO OUT TO SHINJUKU TONIGHT!
YEAH!
MMM, WELL...
BUT I'M SUR-PRISED YOU COULD BRING RAMEN ALL THIS WAY.
DO THEY SELL THE BROTH AND NOODLES LIKE THIS?

RIGHT! ON TO THE NEXT STOP!
OOH, I DRANK QUITE A LOT...
HIC
OK.
TELL THE PEOPLE AT HQ I SAID HI.
HIC
I THINK I'VE HAD ENOUGH FOR TO-NIGHT.
HA HA
WE HAVEN'T SEEN EACH OTHER IN HALF A YEAR! AREN'T WE BUDDIES?!
NOOO!
NO REALLY, I HAVE TO BE AT WORK TOMOR-ROW AFTER-NOON...
WHAT ARE YOU SAYING?! WE'RE JUST GETTING STARTED!
WELL, I HAVE TO BE ON THE FIRST SHINKANSEN TOMORROW MOR-NING, SO...
HEY, HEY! LET'S GO ALL NIGHT TONIGHT!
I WAS JUST IN HAKATA THIS MOR-NING.
IT'S A GOOD PLACE! THEY HAVE CHASHU AND SPICY MENTAI AND EVEN OKIUTO.
THERE'S A PLACE BEHIND THE ISETAN THAT HAS HAKATA-STYLE FOOD.


BEEP!
ZZZZZ
BEEP-BEEP-BEEP!
.....
TICK
TICK
TICK
BLINK
ZOOM!
ANA

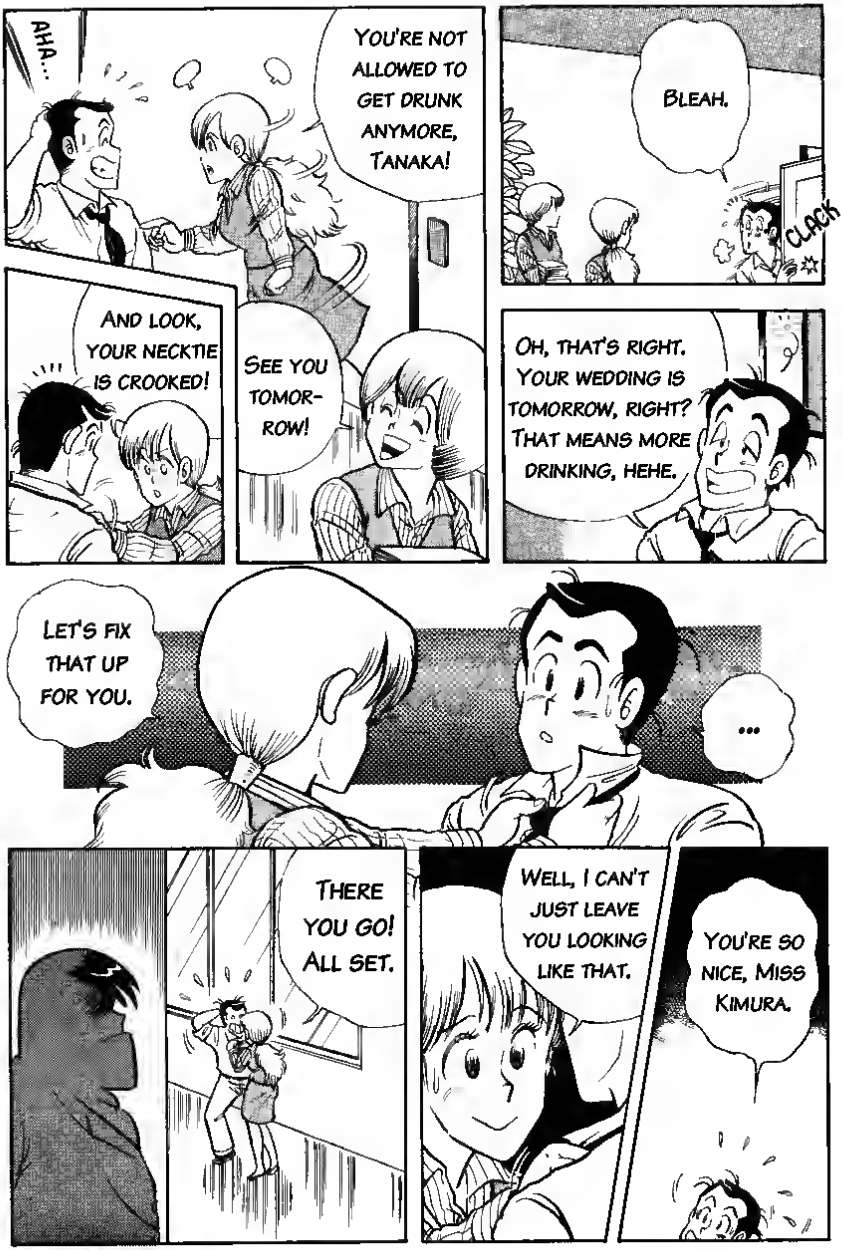
Fukuoka Airport
zoom
Bartley
IT'S SO STRANGE TO HAVE YOU COME BY PLANE...
YOU GOT IN RIGHT AT LUNCH SO I CAME TO PICK YOU UP!
THERE YOU ARE, BOSS!
I GUESS EVEN YOU HAVE SOME THINGS YOU'RE NOT SO GOOD AT...
DO YOU HATE PLANES THAT MUCH?
YEAH...
Sigh...
BOSS?!
Plop

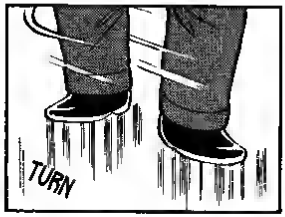
COOK.10
SIMPLE HANGOVER RICE SOUP
Bartley
scanlations
Cleaner:
Ashenta

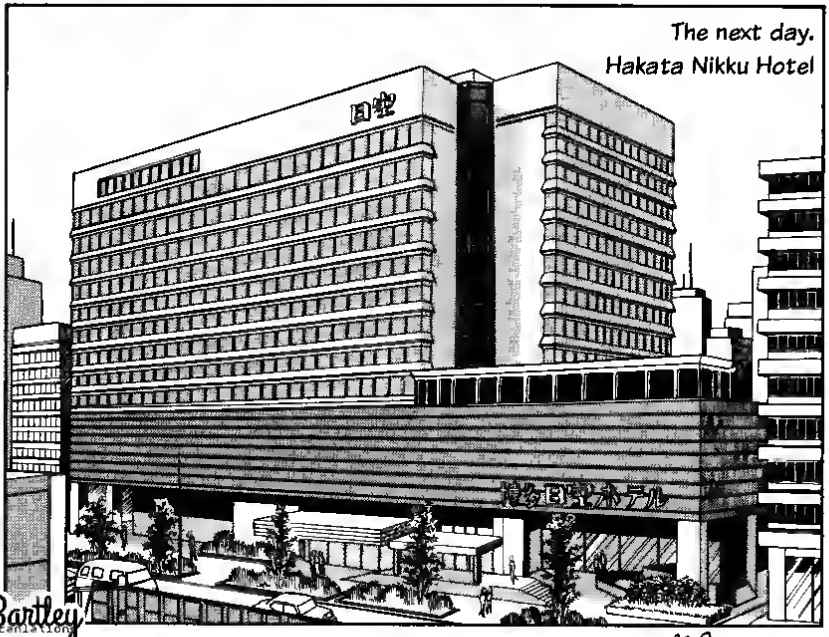
S-SORRY! GOOD MORNING!
GOOD MORNING!
MORNING.
CLOMP CLOMP CLOMP
GET IT TOGETHER, BARTLEY!!!
THIS IS NOT THE PLACE FOR THAT!
THUNK
OUCH
OW!
...
GLARE
WHAT TIME DO YOU THINK IT IS?
HUH? UH, MY TUMMY— MY STOMACH WAS...

URK... SORRY... I'VE GOTTA... TOILET...
URP...
...
OH!
I HEARD HE WAS DUMPED BY HIS GIRLFRIEND, AND HE'S BEEN GETTING DRUNK EVERY NIGHT.
MMM
TANAKA LOOKED KINDA BAD THERE, DIDN'T HE?
MAYBE THIS WILL HELP, TANAKA.
UGH...
PTUI, PTUI.
GEEZ.
OOF...

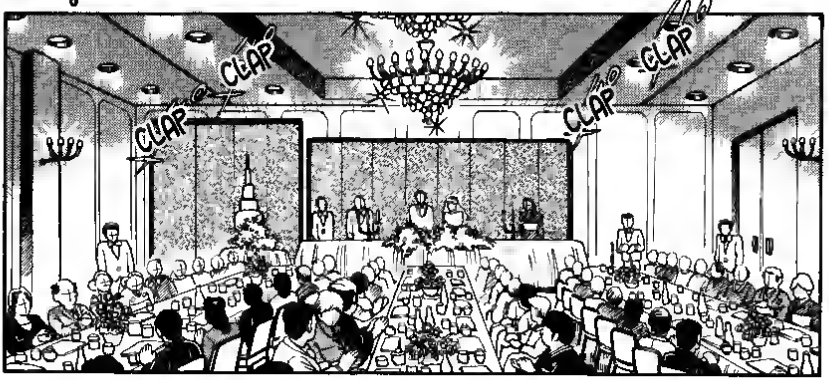
THAT OLD SONG?
I GUESS I'M JUST ♫WASTING AWAY IN MARGARITAVILLE...♫
YEAH, I GET IT.
YOU SHOULD BE MORE CAREFUL. IF YOU KEEP THIS UP YOU'LL JUST END UP HURTING YOURSELF.
THANKS, MISS KIMURA.
OH!
HE'S REALLY GOT IT BAD...
OOO...
RUN
AGAIN?
URK!
We have someone who's just been dumped, and someone who's getting married tomorrow!
AND YOUR HONEYMOON'S IN GUAM, HOW NICE...
TEE HEE
OH! KEIKO! IT'S TOMORROW, RIGHT?
YEAH!


AHA...
YOU'RE NOT ALLOWED TO GET DRUNK ANYMORE, TANAKA!
AND LOOK, YOUR NECKTIE IS CROOKED!
SEE YOU TOMOR-ROW!
BLEAH.
CLACK
OH, THAT'S RIGHT. YOUR WEDDING IS TOMORROW, RIGHT? THAT MEANS MORE DRINKING, HEHE.
LET'S FIX THAT UP FOR YOU.
...
THERE YOU GO! ALL SET.
WELL, I CAN'T JUST LEAVE YOU LOOKING LIKE THAT.
YOU'RE SO NICE, MISS KIMURA.

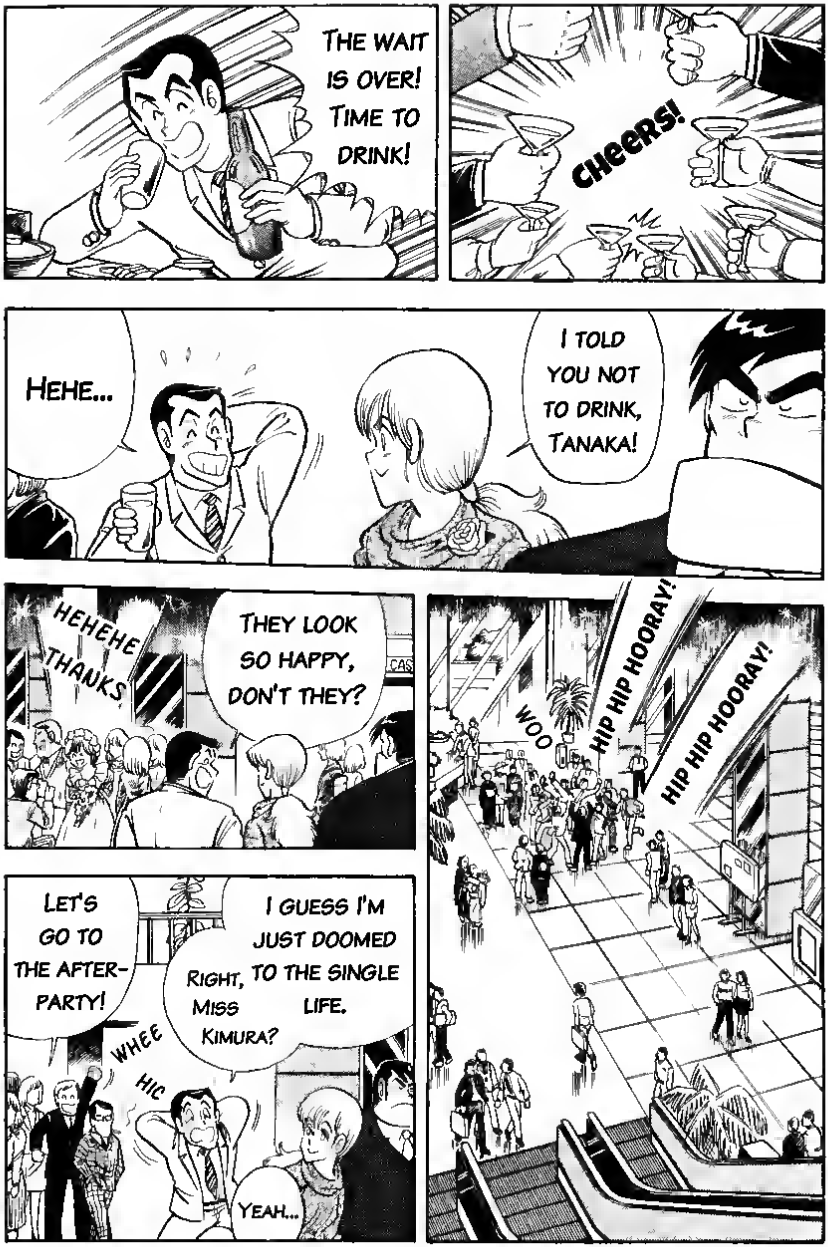


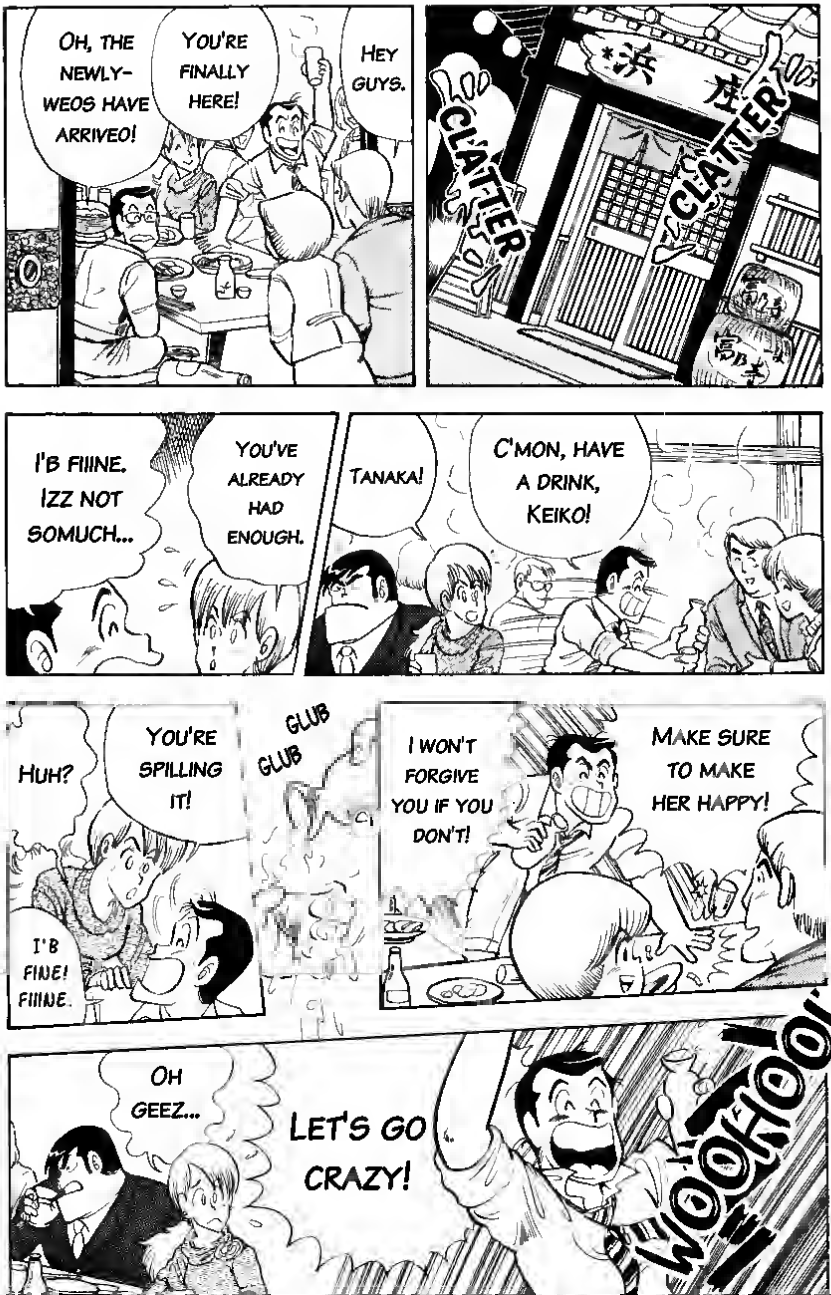


Bartley scanslation

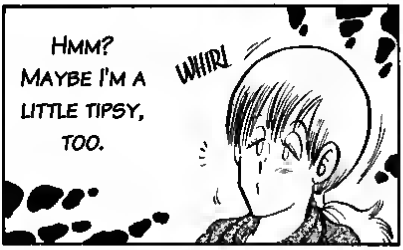


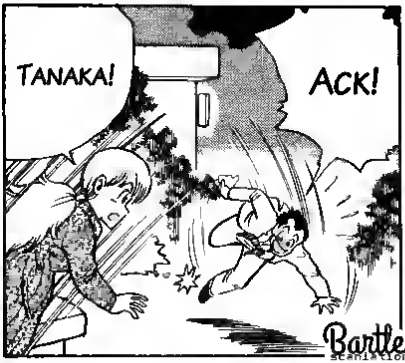
CLAP
CLAP
CLAP
CLAP
I DIDN'T REALIZE THAT SHE WAS SO CUTE! I MISSED OUT.
HEY!
KEIKO LOOKS SO PRETTY!
MHMM.
I SHOULDN'T THINK THAT!
Marriage...


THE WAIT IS OVER! TIME TO DRINK!
CHEERS!
HEHE...
I TOLD YOU NOT TO DRINK, TANAKA!
HEHEHE THANKS
THEY LOOK SO HAPPY, DON'T THEY?
WOO
HIP HIP HOORAY!
HIP HIP HOORAY!
LET'S GO TO THE AFTER-PARTY!
WHEE
HIC
RIGHT, MISS KIMURA?
I GUESS I'M JUST DOOMED TO THE SINGLE LIFE.
YEAH...


*HAMASHO
OH, THE NEWLY-WEDS HAVE ARRIVED!
YOU'RE FINALLY HERE!
HEY GUYS.
*浜庄
CLATTER
CLATTER
I'B FIINE. IZZ NOT SOMUCH...
YOU'VE ALREADY HAD ENOUGH.
TANAKA!
C'MON, HAVE A DRINK, KEIKO!
HUH?
YOU'RE SPILLING IT!
I'B FINE! FIINE.
GLUB GLUB
I WON'T FORGIVE YOU IF YOU DON'T!
MAKE SURE TO MAKE HER HAPPY!
OH GEEZ...
LET'S GO CRAZY!
WOOHOO!

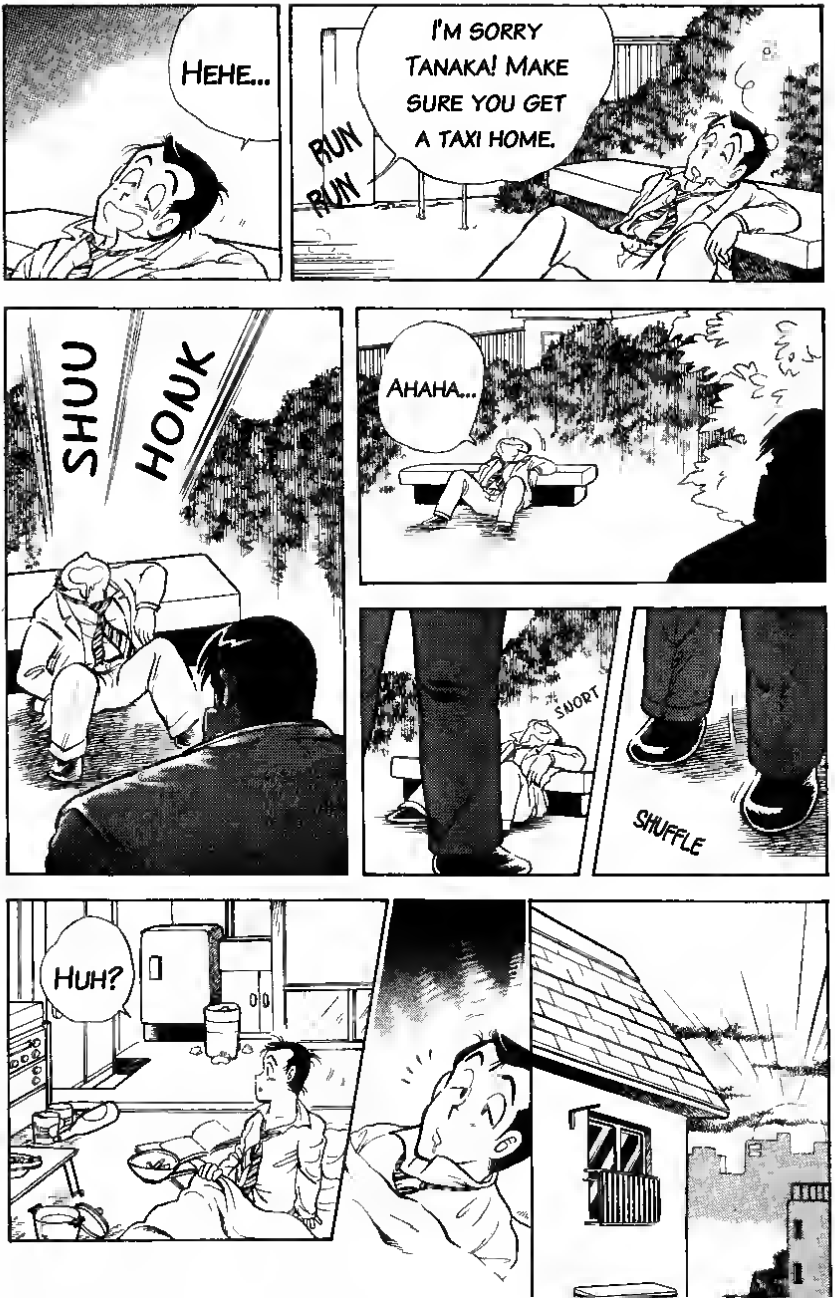
WELL THAT'S IT FOR TO-NIGHT.
IF YOU'RE UP TO IT, WE CAN GO FOR THE AFTER-AFTER PARTY!
HAHAHA
CLATTER
HE HE HE
Let's go!
Hey!
WOO! LET'S KEEP PARTYING!
I'M GOING TO HEAD HOME NOW...
WHEEE
HIC
YOUR NIGHT IS OVER, TANAKA!
HUH?
YES SIR.
CAN YOU MAKE SURE HE MAKES IT TO THE TAXI STAND?
HUH?
?!
HIC
MISS KIMURA.
YES?





Bartley
translations

MISS KIMURA...
I COULD BE WITH YOU...
GRAB!
GET OFF ME!
PUSH
TANAKA...


HEHE...
I'M SORRY TANAKA! MAKE SURE YOU GET A TAXI HOME.
RUN RUN
SHUU
HONK
AHAHA...
SHORT
SHUFFLE
HUH?

...IT COULDN'T BE BOSS.
GULP GULP
WEE! HAHAHA.
I feel like someone carried me home...
HUH? WHAT HAPPENED LAST NIGHT?
I REMEMBER THE AFTER-PARTY
HOW D I GET HOME?
TWINGE
TWINGE
HMM?
Of course! Miss Kimura would do something like this.
OH!
FWOOSH
CLICK
She's so nice...
And she came all the way to the apartment and even made me breakfast...
I remember now! She went with me.

Cooking

A GREAT DISH FOR A SINGLE MAN MADE WITH TOMATO JUICE

Araiwa-style FRESH RICE SOUP

① Rice soup can be made with practically anything so dig out the leftover veggies from the back corners of your fridge.

Cabbage · Onion · Pepper · Tomato Juice · Green Onion · Bacon (or Ham) · Cold Rice

② The secret for making tasty rice soup is rinsing the cooked rice. This makes it light and not gooey

PUT THE RICE IN A MESH STRAINER AND RINSE UNDER RUNNING WATER WHILE BREAKING UP THE CLUMPS

Drain well

③ Put a little bit of margarine into a pot and lightly cook the bacon and veggies (except the green onion)

Salt & Pepper to taste

④ Put in one can of tomato juice and a half can of water

Water

⑤ Put the rice in just before it comes to a boil, turn the heat to low, and shut off the heat once the soup starts to bubble.

DON'T STIR TOO MUCH

Low heat

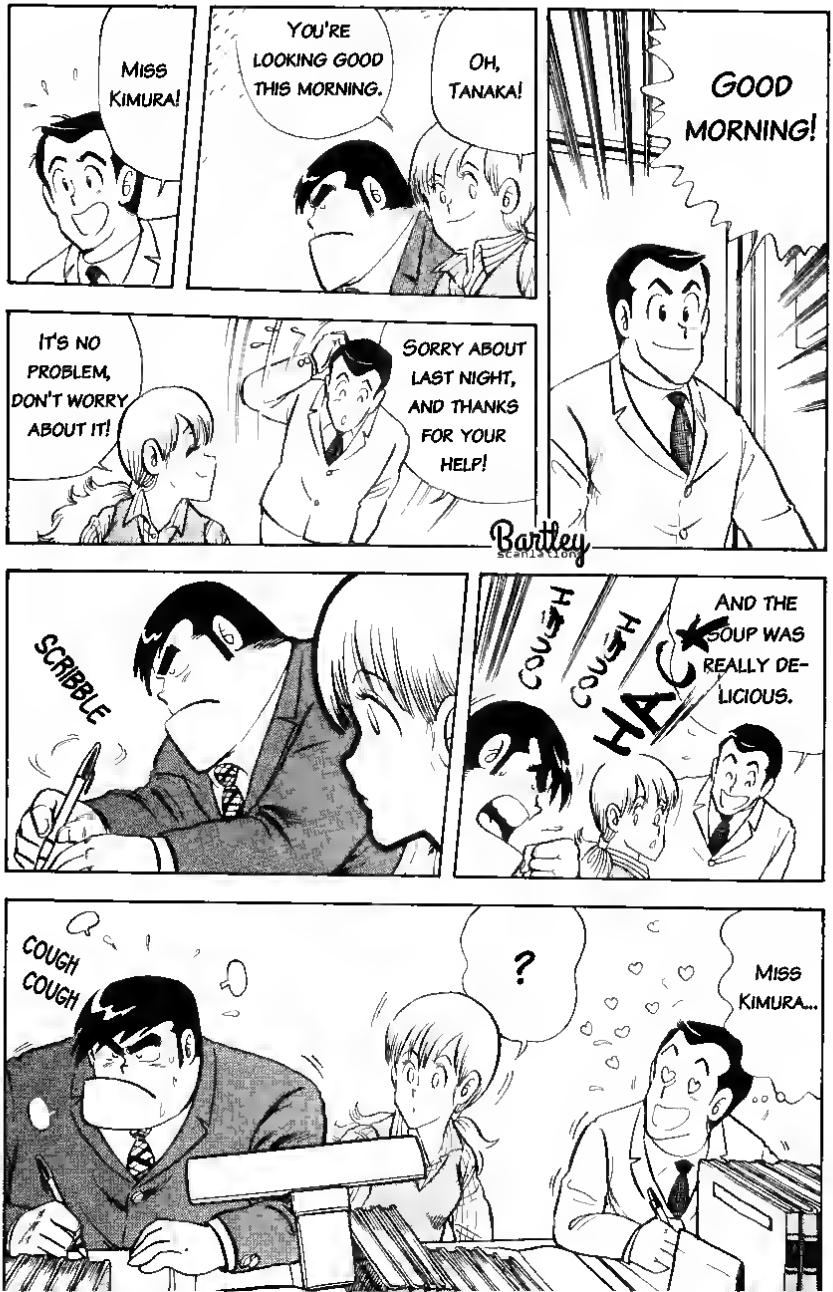
⑥ Place into a bowl and sprinkle on parmesan and green onions. Feel free to add more margarine, or try adding tabasco sauce or whatever you'd like!

IF YOU WANTED TO MAKE AN EXTRAVAGANT ITALIAN-STYLE RICE SOUP, TRY ADDING SHELLFISH (SHRIMP, SQUID, MUSSELS). ADDING A BOUILLON CUBE CAN ALSO ENHANCE THE FLAVOR!

SLURP

IT REALLY WARMS YOU UP FROM THE INSIDE OUT!

YUM!

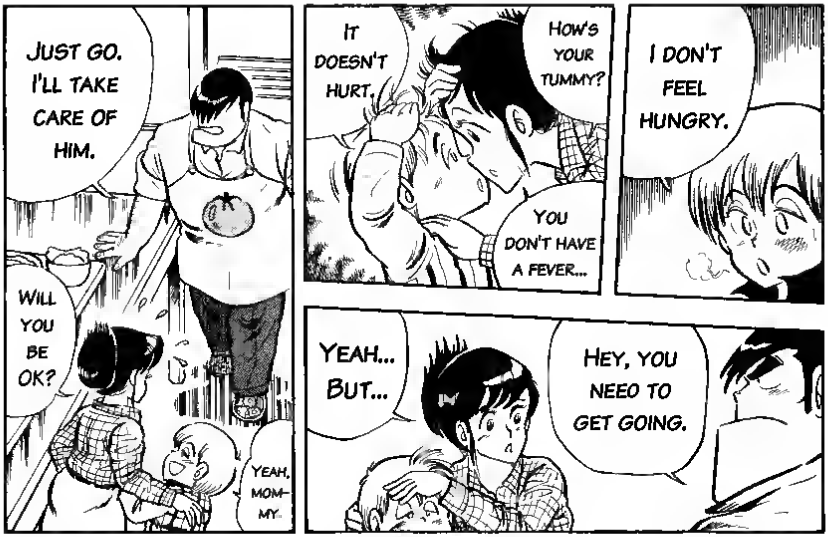

MISS KIMURA!
YOU'RE LOOKING GOOD THIS MORNING.
OH, TANAKA!
GOOD MORNING!
IT'S NO PROBLEM, DON'T WORRY ABOUT IT!
SORRY ABOUT LAST NIGHT, AND THANKS FOR YOUR HELP!
Bartley Scanlations
SCRIBBLE
COUGH
COUGH
HAC
AND THE SOUP WAS REALLY DELICIOUS.
COUGH COUGH
?
MISS KIMURA...

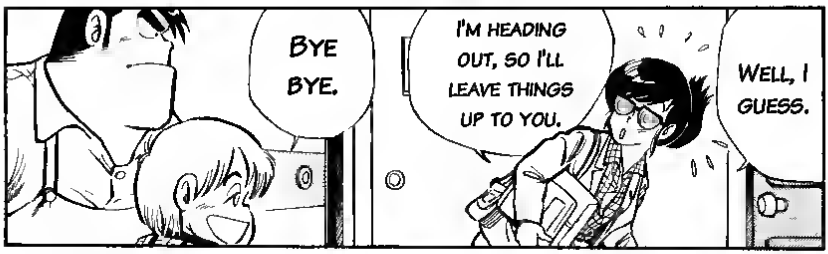
COOK.11

YOUR KIDS WILL LOVE THESE SWEET APPLES

Bartley scanlations
Cleaner: Ashenta

BEEP
BEEP
BEEP
TAK
TAK
TAK
BEE
BEEP
BEEP
BEEP
YAWN
MORNING!
TAK TAK
TAK TAK
YEAH, TO KAGOSHIMA. I'LL BE BACK THE DAY AFTER TOMORROW.
YOUR WORK TRIP IS TODAY, RIGHT?
CHEW
CHEW
CHOMP
CHOMP
MUNCH
MUNCH
MMM.
SLIDE
YEAH...
IS SOME-THING WRONG?
OH, MAKOTO, YOU HAVEN'T EATEN A BITE.


JUST GO. I'LL TAKE CARE OF HIM.
WILL YOU BE OK?
YEAH, MOMMY.
IT DOESN'T HURT.
HOW'S YOUR TUMMY?
YOU DON'T HAVE A FEVER...
I DON'T FEEL HUNGRY.
YEAH... BUT...
HEY, YOU NEED TO GET GOING.


BYE BYE.
I'M HEADING OUT, SO I'LL LEAVE THINGS UP TO YOU.
WELL, I GUESS.

YOU SURE YOU'RE OK?
WELL, I'M HEADED OUT, TOO.
YEAH, I DON'T FEEL TOO BAD.
MAYBE A COLD?

STARE
IS SOME-THING WRONG, BOSS?
I wonder if he's really OK...
DON'T FORGET THAT THERE'S A MANAGEMENT MEETING TODAY.
ARA-IWA...
IT'S NOTHING.
YOU SEEM A LITTLE STRANGE TODAY.
YES SIR.
THAT THE PLAN WE SUGGESTED IS A GOOD ONE.
WE REALLY NEED TO CONVINCE THE UPPER MANAGE-MENT

That doesn't sound like you...
Women's hearts and fall skies...
It was so sunny this morning, but now it's pouring!
SHHHH
Aww, geez.
Don't worry, Tanaka. It's not like you'll catch a cold or anything.
Uhh... I didn't bring an umbrella or anything, so I'm stuck...
...Did he remember to bring an umbrella?
I should have made him take one...
I'm pretty sure he didn't. Nobody would think to bring an umbrella this morning, as sunny as it was.
Bartley
scanlation

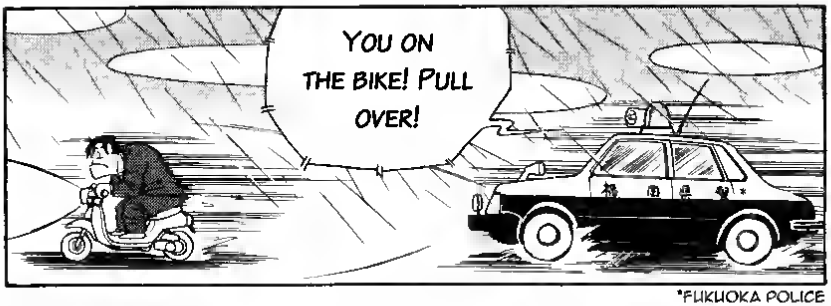
WHAT'S WRONG? ARE YOU FEELING WORSE? DID YOU GET CAUGHT IN THE RAIN?
BOSS, YOUR SON IS ON LINE 2.
BRRING!
I DIDN'T KNOW WHAT TO DO, SO I CALLED YOU. SORRY FOR CALLING YOU AT WORK.
DON'T WORRY, YOU DID THE RIGHT THING.
40?!
YEAH. I SHARED AN UMBRELLA WITH A FRIEND HALFWAY HOME, BUT I HAD TO RUN THE REST OF THE WAY.
AND I WAS FEELING ALL SHIVERY SO I TOOK MY TEMPERATURE AND IT WAS 40°C.
WE SHOULD HEAD TO THE MEETING NOW, ARAIWA.
AH, YES SIR.
BUT THE MEETING WON'T BE SHORT-- YOU ALWAYS GET HOME AROUND 7 OR 8!
WHAT ARE YOU DOING? THE MEETING'S STARTED!
HIS CONSCIENCE

M-Makoto
...
So head home! You can't leave him suffering all alone!
There should be some cold medicine in the cupboard, so take some of that.
Don't worry about it. You're probably just extra hot because you ran home.
And pile up the covers and get some rest.
Click
OK, Daddy. I'll be waiting for you.
I'll... I'll be home as soon as I finish with work.

IS YOUR SON ILL?
CLACK
BANG
Mmph
B-BUT...
HE'LL BE FINE. I BETTER HEAD TO THE MEETING.
WHAT? IT'LL BE FINE! FINE!
HAHA...
IS HE REALLY FINE?
TUMBLE
HEHE, I'M FINE!
CRASH
OH!

I'D LIKE TO HAND THE PRESENTATION OVER TO MR. ARAIWA.
WITH THE HOPE OF MAKING GREAT STRIDES IN OUR 86TH YEAR, OUR DEPARTMENT HAS DEVELOPED A PLAN.
会議室
*MEETING ROOM
I WILL BE USING THE BLACKBOARD TO HELP WITH MY PRESENTATION.
CLATTER
CRASH
OH!
SPLASH
Roll
Roll
PLEASE, ARAIWA.
ARAIWA!
BANG
UH, YES!
ARAIWA...
WHAT'S GOING ON, ARAIWA?
ACK!
BANG
TWIRL
Bartley
Translations

Mr. Araiwa struggled through and finally finished his presentation. There was a heated discussion, and the meeting didn't end until after 8.
GOOD JOB, ARAIWA, I THINK YOU CONVINCED THEM.
MHMM.
AHH, IT'S FINALLY OVER.
I'M REALLY SORRY, BUT...
SO HOW ABOUT IT, DO YOU WANT TO STOP FOR A DRINK?
I HAVE OTHER PLANS...
OH...
EXCUSE ME
GRR.
V-ROOM!!
SSS
SSS



*FUKUOKA POLICE

ALRIGHT, TAKE CARE, OK?
VROOM
HOP
UH, OK...
JUST GIVE ME THE SLIP TO PAY THE FINE.
UH, YES.
I'VE FILLED IN EVERYTHING YOU NEED SO YOU CAN DO THE REST.
HURRY UP!

SWEAT
SWEAT
HI. I'M DOING A LITTLE BETTER.
I'M STILL NOT VERY HUNGRY...
AND FOOD?
HOW ARE YOU FEELING?
I'M BACK!
CHOP CHOP
HOLD ON, AND I'LL MAKE YOU SOMETHING SUPER TASTY!
OOO!
HERE YOU GO. DON'T GET UP.
DING

STEAM
STEAM
STEAM

COOKING

SUPER EASY
GOOD FOR KIDS (AND GIRLFRIENDS)

Sweet Apples

① Wash the apple well.

SQUEAK
SQUEAK

② Cut a centimeter or two off the top of the apple.

③ Scoop out the core with a spoon, leaving about 1cm at the bottom.

④ Fill the space with sugar flavored with a bit of rum, add butter on top, and then replace the top of the apple

TOP
RUM
BUTTER
SUGAR

⑤ Place into a pan with about 1cm of boiling water.

⑥ Bake at 120°C for about one hour.

⑦ Make sure to take out once in a while to baste with the accumulated juices

BUBBLE

⑧ Eat while hot, or cold with a dollop of whipped cream!

CHOOSE CRISP AND FLAVORFUL SLIGHTLY TART APPLE VARIETIES FOR THIS RECIPE *

*THE ORIGINAL JAPANESE RECOMMENDS RALLS GENET AND JONATHAN APPLES, SO IF YOU CAN FIND THOSE GO FOR THEM. OTHERWISE CHOOSE APPLE VARIETIES THAT WOULD BE RECOMMENDED FOR APPLE PIE.

OH, THAT'S GREAT.
HEH, I ATE IT ALL!
TADA!
YUMMY! IT REALLY WARMS YOU UP.
Bartley
AH!
SWOON
HMM?
SNIFF
AAAA-CHOO!
AND YOUR FEVER HAS COME DOWN A LITTLE BIT.
PHEW.
HEHE...
SWEAT
SWEAT
SWEAT
HONK
JUST LOOK AT US, MAKOTO...

COOK.12

POTLUCK PARTY

Bartley scanlations

Cleaner:
Ashenta

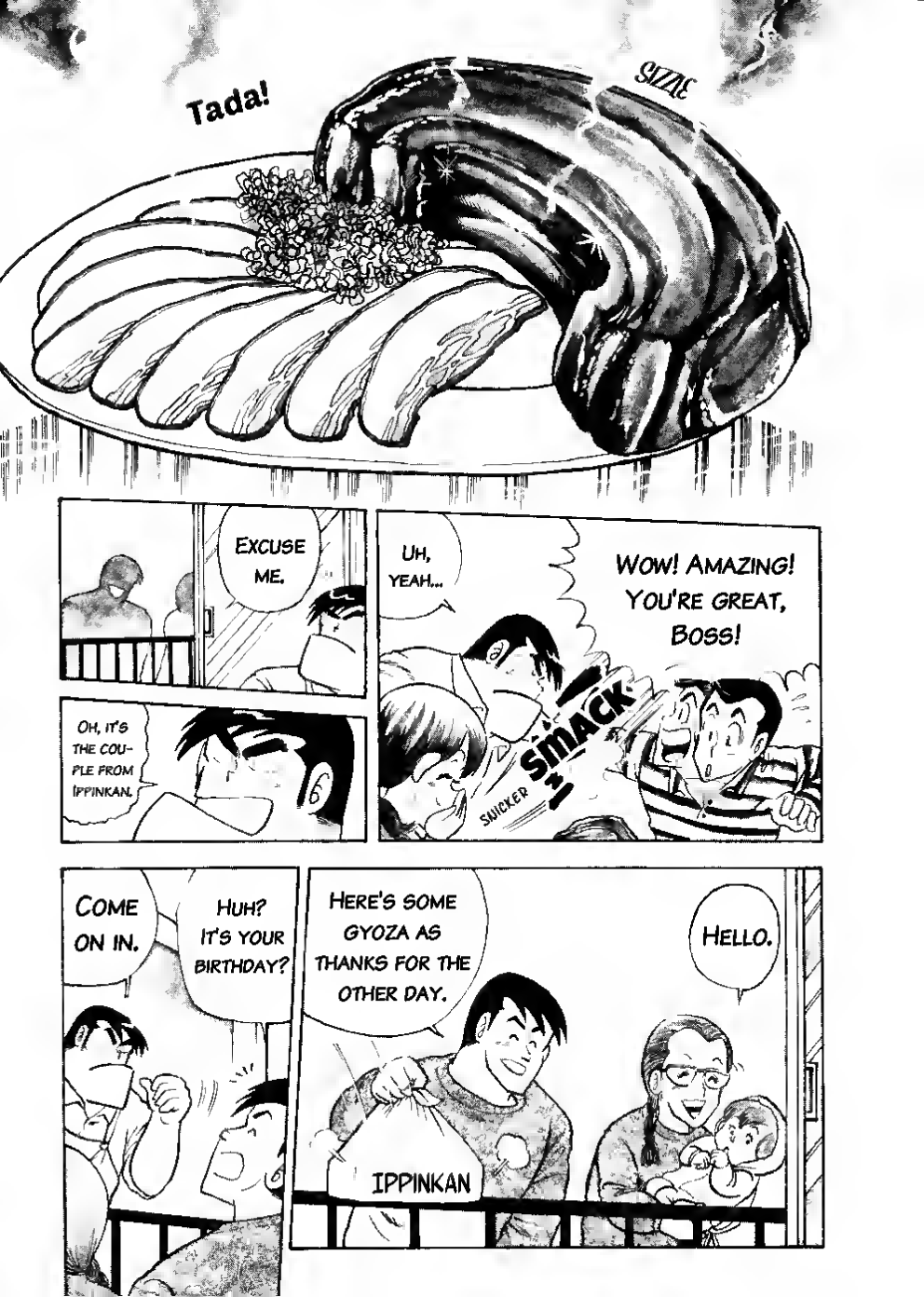
Sunday
WELL, SEE YOU LATER!
CLATTER
BANG
CRASH
HAVE FUN WITH DADDY. I'LL BE BACK AS SOON AS POSSIBLE.
OK?
BUT MOMMY!
AWW, SHE'S GONE...
C'MON, IT'S ALREADY TEN!
ON YOUR BIRTHDAY AND EVERY-THING...
ARE YOU GONNA GET UP SOON, DADDY? MOMMY'S AL-READY GONE TO WORK.
HAPPY BIRTHDAY, DADDY!
GOOD MORNING!
HMM? AH, MORNING, MAKOTO.

IT'LL HAVE TO BE JUST THE TWO OF US!
OK!
WELL, SOMETIMES THINGS LIKE THAT HAPPEN WITH JOBS.
GEEZ MOMMY... I THOUGHT SINCE TODAY WAS SUNDAY THAT WE COULD ALL MAKE FOOD AND EAT TOGETHER AT LEAST...
SCRATCH SCRATCH
WHAT ARE WE MAKING?
BANG BANG
VROOM
OK!!!
WELL, LET'S START BY PUTTING AWAY THE BEDDING AND CLEANING UP IN HERE.
AND IT'S LOOKING GOOD. THE MEAT HAS CURED WELL.
BACON! THE MEAT'S ALREADY PREPARED AND WAITING.

Araiwa-style Bacon
First the prep
Get a block of pork belly and coat well with a salt-sugar mixture.
SALT.SUGAR 2:1
Sprinkle with spices and cover with aromatic vegetables, wrapping the whole thing in plastic wrap
Aromatic Vegetables
Celery Root, Shiso, Parsley, Carrot, Onion, Garlic, Ginger... and whatever else you'd like.
Let sit in the fridge for 4 or 5 days
WEIGHT
Wash for about 10 minutes under running water and then pat dry
SPLASH
Prepare a deep cast-iron pan.
MMM.
HERE YA GO!
Line the pan with aluminum foil and then sprinkle equal amounts of green tea and sugar in the pan.
Use small rocks to create a platform
Place a small grilling grate on top of the rocks and put the meat on the grate. Close tightly with a lid also covered in aluminum foil.
If you do this you can make a relatively airtight space.
Aluminum Foil
IS THIS GOOD?
YEAH THAT'S GREAT.

WHIRR
CLACK
If there's no smoke then it isn't smoked meat!
YOU COULD!
WOW, IT'S EASIER THAN I THOUGHT. EVEN I COULD DO THIS!
Start on high heat and cook it for 5 minutes from when it starts to smoke. Afterward, turn the heat to low and smoke for an hour.
KNOCK KNOCK KNOCK
JUST A LITTLE LONGER.
SIZZLE
THE TABLE'S SET AND READY. HOW IS IT?
HAPPY BIRTHDAY, BOSS!
HELLO!
Bartley
UHH...
POPULAR WITH THE LADIES, DADDY?
JAB
HEY!
THERE ISN'T ANY-THING MISS KIMURA DOESN'T KNOW ABOUT YOU!
HEHE
HUH? HOW DID YOU KNOW?

HAHAHA, THAT'S GREAT!
HAHA! IT'S DADDY!
HEHE
KEIKO HELPED ME MAKE A CAKE.
IT'S A LITTLE EMBARAS-SING...
HUH? I HAD SOME TIME SO I THOUGHT I'D TRY TO MAKE SOME FOOD...
WOW— WELL DONE, TANAKA
IT'S 100% KYUSHU GRAPES, AND IT'S TASTY!
HEHE, I BROUGHT SOME WINE.
BY THE WAY, WHY ARE YOU WEARING AN APRON, BOSS?


Tada!
SIZZLE
EXCUSE ME.
OH, IT'S THE COUPLE FROM IPPINKAN.
UH, YEAH...
WOW! AMAZING! YOU'RE GREAT, BOSS!
SMACK
SNICKER
COME ON IN.
HUH? IT'S YOUR BIRTHDAY?
HERE'S SOME GYOZA AS THANKS FOR THE OTHER DAY.
HELLO.
IPPINKAN

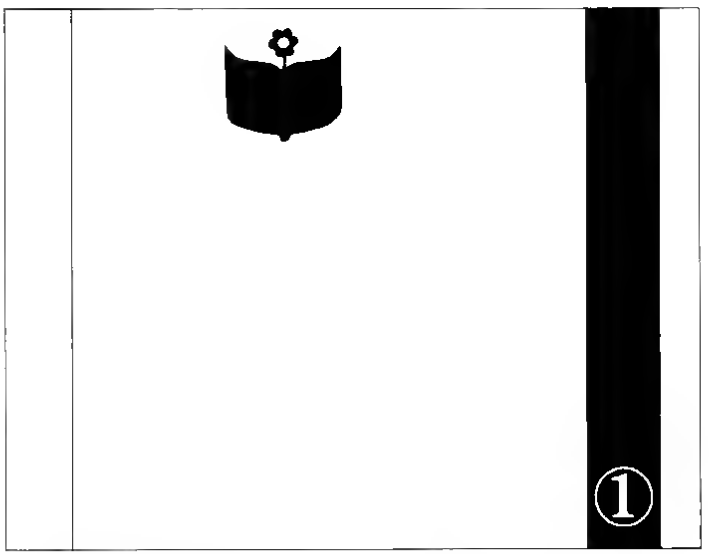
I BROUGHT A PRESENT: SHOCHU!
OH, THERE'S ALREADY A PARTY HAPPENING!
AH, HELLO. THANKS FOR HAVING US
I'M HOME!
HAC↑ HAC↑
OH WELL!
IT WAS SUPPOSED TO BE JUST FOR US, BUT...
GEEZ, MA'AM, YOU REALLY CAN HOLD YOUR LIQUOR!
HAHA!
C'MON, DRINK UP!
WOW! THIS BACON IS GREAT!
LET'S GET THIS PARTY STARTED!
OH, THANKS
AH, YEAH.
THIS HAS TURNED INTO SOME PARTY, HASN'T IT?
HEHE
To Daddy
From Madoka

A NOTE FROM BARTLEY SCANS:

Cooking Papa was originally started in 1985, and a lot has happened since then! You can probably still finagle a 5-minute commute in Fukuoka, but it's probably a lot more expensive. This series is still ongoing, so I want to let you know that I have no expectation of ever catching up--The translations aren't too hard, but I'd probably need at least five or six editors helping me out to even have any hope of making headway. But it's still fun to read and work on, and it's not as if there's any big story to miss out on!

I appreciate all of the people reading this for taking the time to check out this series, and I hope you enjoy it! I'd love to see this get published in the US, even if some of the recipes are a bit tricky to manage here.

Also: I have no idea why Araiwa calls Tanaka "Bartley."



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